

Caesar Salad

Hearts of Romaine

Grated Parmesan Cheese

Croutons.

(anchovies, chopped) but I did not put this in.

(I wash and cut up the romaine, cover the bowl with cellophane and put it in the refig a few hours early and the romaine comes out much more crisp. I do that with salads too.)

Here is the dressing:

1/2 cup oil. (I use Wesson)

1/4 cup red wine vinegar

2 cloves chopped garlic

2 teaspoons worcestershire sauce

salt and pepper.