

Citrus Caesar Delight

Category: Salad

Servings: 8

Rating: 10

Source: Dining Out at Home Calgary

Description:

This is a delightfully refreshing twist on the old Caesar salad.

Ingredients:

garlic	1 clove, minced
vegetable oil	1/2 cup
sugar	1 tsp.
salt	to taste
Worcestershire sauce	1/2 tsp.
dry mustard	1/4 tsp.
paprika	1/4 tsp.
rice vinegar	4 tsp.
lemon juice	4 tsp.
romaine lettuce	8 cups
mandarin orange slice	1 cup
croutons	for garnish
parmesan cheese	for garnish

Instructions:

In a bowl, combine garlic, oil, sugar, salt, Worcestershire sauce, mustard and paprika. Mix thoroughly and refrigerate overnight or for several hours. Prior to serving, add vinegar and lemon juice and stir well. Mix together romaine lettuce with mandarin oranges. Pour on dressing and toss lightly. Garnish with croutons and Parmesan cheese. Serve at once.