

# Lemon Caesar Salad

**Category:** Salad

**Servings:** 6

**Rating:** 10

**Source:** Ian and Stephanie Smith

## Description:

A tangy, lighter, and tasty version of this traditional salad. The red wine in the picture was for the entrée, not for the salad!!

## Ingredients:

bacon	3 slices
butter, unsalted	
garlic	3 large cloves
bread	3 slices, cut into cubes
parmesan cheese	1/4 cup fresh grated
lemon juice	2 tablespoons fresh
dijon mustard	1/2 tablespoon
worcestershire sauce	1 teaspoon
anchovy	1/2 teaspoon
olive oil	1/4 cup
romaine lettuce	torn into bite-size pieces
parmesan cheese	grated

## Instructions:

Saute the bacon until crisp. Remove from the pan and drain on a paper towel. Wipe the pan and saute the bread and 2 cloves of garlic in the butter, turning the bread until it has been toasted on all sides. Drain the croutons on a paper towel and discard the garlic.

Combine the last garlic clove, the cheese, lemon juice, mustard, worcestershire sauce, and anchovy paste in a processor and blend while adding the olive oil. Place lettuce in large bowl and add enough dressing to coat. Season with salt and pepper. Sprinkle with croutons and bacon bits and additional cheese.