

Stacked Caesar Salad with Parmesan Rafts

Category: Salads

Servings: 2

Rating: 10

Source: Based on Sunset, June 2001

Description:

Easily the best Caesar salad ever invented!!

Ingredients:

isourdough baguette	6 slices
olive oil, extra virgin	3/8 cup in all
iparmesan cheese	1/2 cup grated in all, 1/4 cup curls
ilemon juice	2 tablespoons
ianchovy	6 fillets, drained and rinsed
igarlic	2 teaspoons, minced
romaine lettuce	4 cups, inner leaves, 8" long maximum, left long
lsalt	to taste
lpepper	to taste

Instructions:

Cut the baguette into diagonal slices about 1/2" thick and 4-6" long. Lightly brush each side with olive oil and bake in a 325 degree oven for about 5 minutes. Sprinkle the slices with grated parmesan and bake until the cheese is melted and the bread is golden, about 10 minutes longer.

Blend 1/4 cup of olive oil, 1/4 cup shredded parmesan, lemon juice, anchovies, garlic, salt, and pepper until smooth. Separately, drizzle 2/3 of the dressing over the lettuce and the remaining over the rafts. Mix the lettuce to coat with dressing and then stack several layers of lettuce, parmesan curls, and rafts to form the salad.

Season to taste with salt and pepper and serve immediately.