

River Bistro Caesar Salad

2 GENEROUS SERVINGS

- 1 ½ tsp anchovy paste
- 1 large garlic clove, pressed
- 1 tsp Dijon mustard
- 1 tsp red wine vinegar
- ¼ tsp Tabasco sauce
- ¼ cup olive oil
- 1 head romaine lettuce torn into bite-sized pieces (about 8 cups)
- 1 cup croutons
- ½ cup freshly grated Parmesan cheese

Whisk anchovy paste, garlic, mustard, vinegar, and hot sauce in large bowl.

Gradually add ¼ cup olive oil and whisk until thick. Season dressing to taste with salt and pepper.

Add lettuce and toss. Add croutons and cheese and toss again.

Divide salad between plates and serve.

(I just toss all—except the lettuce, croutons, and cheese—in the blender, it works fine.)