



## *Caesar Salad With Ingrid's Caesar Dressing*

- 1/2 cup mayonnaise
- 1/4 cup extra virgin olive oil
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons blue cheese salad dressing
- 1 tablespoon red wine vinegar
- 3 cloves garlic, minced
- 1 teaspoon lemon juice
- 1/2 teaspoon dry mustard
- 4 dashes Worcestershire sauce
- 2 dashes hot pepper sauce
- 1 pinch cayenne pepper
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1 head romaine lettuce
- 1 package croutons

1. In a large bowl, add the mayonnaise, olive oil, Parmesan cheese, blue cheese dressing, vinegar, garlic, lemon juice, dry mustard, Worcestershire sauce, hot pepper sauce, cayenne pepper, and salt and pepper. Beat until well blended. Cover and refrigerate for 4 hours.
2. **Separate and hold the individual romaine lettuce leaves under cold running water while rubbing with the tip of fingers.** Once clean, dry romaine leaves using a clean paper towel. Tear the romaine leaves into bite size pieces.
3. In a large bowl, assemble the salad just before serving. Add croutons to top of lettuce pieces, then gently drizzle dressing over the top of the salad. Place remaining dressing in a small pitcher for diners to add more as desired. Serve immediately.



### *Additional Food Safety Notes Related To This Recipe*

- Always start and finish with a clean work area by washing cutting boards, dishes, countertops, and cooking utensils with hot soapy water.
- When making a homemade Caesar dressing do not use raw eggs. Older adults, people with weakened immune systems, and people with chronic illnesses need to cook eggs until both the yolks and whites are solid or until the cooking thermometer reads 160°F.
- Bagged romaine lettuce still needs to be washed under cold water while rubbing with the tip of fingers.
- When storing in the refrigerator, place romaine lettuce on a separate top shelf or in a refrigerator bin away from raw meat, poultry, and seafood.
- Follow the 2 hour rule. The 2 hour rule states that refrigerated or cooked foods left in the danger zone for longer than 2 hours when the air temperature is 40-80°F must be thrown into the trash. If the air temperature is above 90°F, the food must be thrown into the trash after 1 hour. This includes salads, especially those with mayonnaise added.
- When shopping in the grocery store, romaine lettuce should be one of the last items to go into your cart. Go straight home after leaving the grocery store. If you need more time, pack a cooler with ice packs in your car to keep your cold food cold.

#### Recipe Source

<http://allrecipes.com/recipe/ingrids-caesar-salad-dressing/>