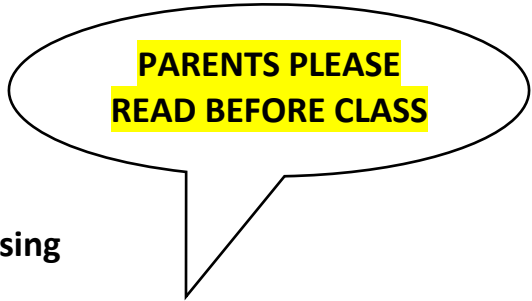




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Caesar Salad with Homemade Dressing

INGREDIENTS:	COMMENTS FOR PARENTS & KIDS:
Salad & Croutons:	
1) 2 Romaine Hearts	Romaine Lettuce works best for this salad. We will wash it together during class.
2) White Bread (5-6 pieces, preferably a few days old)	Any white bread that you have around the house-country bread, French baguette, hot dog/hamburger buns or similar (does not need to be pre-sliced).
3) 2T grated cheese (Parmesan, Reggiano, Parmesan/Reggiano)	
4) 1/4t salt	
5) 1/2t garlic powder	
6) 1/4t ground black pepper	
7) 1/4 cup olive oil	
Dressing:	
1) 1t anchovy paste	This gives the salad a great flavor & we highly recommend it. You can find this near the canned tuna in the supermarket.
2) 1-2 garlic cloves (small/medium size)	Please have 1-2 cloves separated from the rest of the garlic before class. We will peel garlic together during class.
3) 2T Lemon Juice	If you are using fresh lemons, please squeeze them before class. We will be using lemon juice in class.
4) 1t Dijon Mustard	
5) 1t Worcestershire sauce	
6) 1 cup Mayo (full fat is preferable)	
7) 1/2 cup grated cheese (Parmesan, Reggiano, Parmesan/Reggiano)	
8) 1/4t salt	
9) 1/4t ground black pepper	
EQUIPMENT:	
1) 1 Large Bowl with Serving Spoons	For Croutons and Salad
2) 1 Medium Bowl	For Dressing
3) Baking Sheet	



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4) Parchment Paper	We work with Parchment Paper in class but you can use Spray Oil and Aluminum Foil.
5) Plastic Knives	If your parents are OK with you using a regular knife that is FINE but you must obtain permission from parents first. We only use plastic knives in class.
6) A set of Measuring Cups & Measuring Spoons	
7) A whisk	
8) Toaster Oven or Regular Oven (with timer)	Kids should know how to turn on, adjust temperature. & timer on your oven ahead of class.
9) A Kitchen Work Surface (kitchen counter)	To measure the temperature. Of your meat after it cooks.
10) Access to Water & Soap	
11) Trash Can	
12) Paper Towel/Kitchen Towel	
13) Apron (optional)	

INSTRUCTIONS:

- 1) Heat oven to 375°F. Put parchment paper on your baking sheet and set aside.
- 2) In a large bowl, combine the olive oil, parmesan cheese, garlic powder, salt and pepper.
- 3) Tear apart bread to make bread cubes. Add bread cubes to olive oil mixture and toss with your hands.
- 4) Spread bread cubes onto baking sheet & bake for 10 minutes or until golden and crispy.
- 5) Once Bread is in the Oven, wash Romaine Hearts & Dry. Break them apart with your hands into the large bowl.
- 6) In a bowl, whisk together garlic, anchovy paste, lemon juice, Dijon mustard & Worcestershire sauce. Add mayo, parmesan cheese, salt and pepper and whisk well. Add the dressing to your salad, serve & enjoy!