

Virtual Cooking Class

With Chef Jyll Everman



Classic Caesar Salad

1 cup mayonnaise
1 cup sour cream
1/4 cup red wine vinegar
1 Tbs Worcestershire sauce
2 cloves garlic, minced
1 wedge parmesan cheese
1 Tbs fresh lemon juice
Salt and pepper
8 cups chopped Romaine lettuce (2-3 lettuce heads)
1/2 lb french or Italian bread, cubed
3 Tbs butter

In a medium bowl, whisk the mayo, sour cream, red wine vinegar, Worcestershire, garlic and lemon juice together. Grate about 1/4 cup parmesan into the bowl and mix well. Season with salt and pepper to taste.

Heat a large non-stick skillet over medium heat. Add butter, and once butter has melted and is hot, add bread cubes and toss in the butter to coat. Sprinkle with salt and let cook, stirring every 30 seconds, until bread is golden. Set aside.

Once you are ready for salad, toss the Romaine with desired amount of dressing. Shave large pieces of Parmesan over the top using a vegetable peeler. Top with croutons.