

FRESH INSPIRATION

OCTOBER 2023



Fresh Is Everything



Caesar Salad with Little Gems



Dressing Ingredients

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|-----------------------------------------|---------------------------------------------|
| 2 cloves garlic, minced - ITEM 10643 | ¼ tsp salt - ITEM 2094 |
| 1 tsp anchovy paste - ITEM 5497 | ¼ tsp fresh ground black pepper - ITEM 5093 |
| 1 lemon, juiced - ITEM 3036 | 1/8 cup red wine vinegar - ITEM 8364 |
| 1 tsp Dijon mustard - ITEM 6156 | 3 dashes tabasco - ITEM 4767 |
| 2 tsp Worcestershire sauce - ITEM 6731 | 1 egg yolk - ITEM 688 |
| ½ cup grated parmesan cheese - ITEM 619 | 1 cup olive oil - ITEM 1624 |

Salad Ingredients

- 3-4 Little Gems, quartered - ITEM 11124
- ½ cup shredded OR shaved parmesan cheese - ITEM 619
- ½ cup croutons - ITEM 7527

Instructions

Cut little gems in ½ lengthwise, then in ½ again (making quarters).

In a mason jar add all ingredients EXCEPT the olive oil, and combine with an emulsion blender. Slowly add olive oil until dressing begins to thicken. Add salt and pepper to taste. Let dressing chill in the refrigerator for at least 2 hours before using.

When dressing is chilled, dress little gems and top with shaved parmesan cheese, croutons and finish with fresh ground black pepper.

Serve and enjoy!