

Best Ever Ceasar Salad (Jonesy's Recipe)

Dressing:

1 egg yolk
4-5 anchovies
5 ml Dijon mustard
Splash of Worcestershire sauce
Juice of half a lemon
2 cloves of garlic, minced
100 ml parmesan cheese
60 ml olive oil
Salt and pepper to taste



1 head Romaine lettuce

Topping:

100 ml cashew nuts
1/4 of a red onion, sliced lengthwise very thin
125 ml croutons (optional)

Directions:

1. Mix egg yolk, anchovies, mustard, Worcestershire sauce, lemon juice, garlic cloves, and parmesan cheese in a small bowl.
2. GRADUALLY add olive oil in very small amounts, whisking continuously. Add salt and pepper to taste.
3. Wash and chop up romaine lettuce.
4. Slice red onion.
5. Add dressing and toss.
6. Top with cashews, red onions, and croutons (optional.)