



Classic Caesar Salad
Recipe Courtesy of Chef Jernard Wells

Yield: 4 servings

Ingredients:

½ cup mayo
1 tablespoon Worcestershire
2 teaspoons Dijon mustard
1 teaspoon anchovy paste
2 teaspoons lemon juice
2 tablespoons grated parmesan cheese
Kosher salt
Cracked black pepper
2 heads romaine lettuce, chopped
1 small red onion, sliced
¼ cup chopped basil

Method:

1. In a large bowl whisk the mayo, Worcestershire sauce, mustard, anchovy paste, lemon juice, parmesan cheese, and salt and pepper as desired.
2. Toss the lettuce, red onion, and basil together in the dressing.
3. Grate more parmesan over the top and sprinkle with more pepper and serve!