



Salad–Caesar Salad Duke's Mayonnaise

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Condiment & Sauces, Salads, VIMS 2019

Prep Time: 20 m **Cook Time:** 15 m **Difficulty:** Easy **Servings:** 12 **Source:** Allrecipes.com

INGREDIENTS

12 cloves garlic, peeled, divided
1 1/2 cups mayonnaise
10 anchovy fillets, minced
12 tablespoons grated parmesan cheese, divided
2 teaspoons worcestershire sauce
2 teaspoons dijon mustard
2 tablespoons lemon juice, or more to taste
salt to taste
ground black pepper to taste
1/2 cup olive oil
8 cups day-old bread, cubed
2 heads romaine lettuce, torn into bite-size pieces

NUTRITION

Calories: 384 kcal 19%, Fat: 33.5 g 52%,
Carbs: 16.3g 5%, Protein: 5.8 g 12%,
Cholesterol: 18 mg 6%, Sodium: 549 mg 22%

DIRECTIONS

1. Mince 3 cloves of garlic, and combine in a small bowl with mayonnaise, anchovies, 2 tablespoons of the Parmesan cheese, Worcestershire sauce, mustard, and lemon juice. Season to taste with salt and black pepper. Refrigerate until ready to use.
2. Heat oil in a large skillet over medium heat. Cut the remaining 3 cloves of garlic into quarters, and add to hot oil. Cook and stir until brown, and then remove garlic from pan. Add bread cubes to the hot oil. Cook, turning frequently, until lightly browned. Remove bread cubes from oil, and season with salt and pepper.
3. Place lettuce in a large bowl. Toss with dressing, remaining Parmesan cheese, and seasoned bread cubes.