**Homemade Caesar Salad**

Yield: ~10 starter salads

**Ingredients**

* 2 small garlic cloves, minced
* ½ lemon
* 5 mL Dijon mustard
* 5 mL Worcestershire sauce
* 250 mL mayonnaise
* 125 mL parmesan cheese
* 1 mL salt
* 1 mL black pepper
* 2 heads romaine lettuce, washed and torn into bite-sized pieces

**Instructions**

1. In a medium bowl, **whisk together** the garlic, Dijon mustard and Worcestershire sauce. Add the mayonnaise, parmesan cheese, salt and pepper and whisk until well combined.
2. After washing and ripping the lettuce, **toss** the salad with the dressing.
3. **Squeeze** fresh lemon juice over the salad.



**Homemade Caesar Salad**

Yield: ~4 starter salads

**Ingredients**

* 1/2 small garlic clove, minced
* 1/4 lemon
* 1 mL Dijon mustard
* 1 mL Worcestershire sauce
* 80 mL mayonnaise
* 40 mL parmesan cheese
* 1 mL salt
* 1 mL black pepper
* 1 head romaine lettuce, washed and torn into bite-sized pieces

**Instructions**

1. In a medium bowl, **whisk together** the garlic, Dijon mustard and Worcestershire sauce. Add the mayonnaise, parmesan cheese, salt and pepper and whisk until well combined.
2. After washing and ripping the lettuce, **toss** the salad with the dressing.
3. **Squeeze** fresh lemon juice over the salad.

