

THE CULINARY

Playground



Caesar Salad Dressing

makes about 1/2 cup

- 1 Tbsp mayo
- 1 tsp Dijon mustard
- 1 garlic cloves pressed
- 1/2 T fresh lemon juice
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper
- 1/3 cup mild or extra light olive oil not extra virgin
- 1/4 cup shredded Parmesan cheese

Press garlic, squeeze lemon juice, grate cheese.
Add all ingredients in mason jar and shake well to combine.

Croutons

Makes about 2 1/2 cups

- 1 Tbsp unsalted butter
- 1 Tbsp Extra Virgin Olive Oil
- 1 medium garlic cloves, pressed
- 1/2 Tbsp fresh parsley, finely chopped, or 1 tsp dried parsley
- 1/8 tsp salt
- 1/8 tsp freshly ground black pepper
- 2 1/2 cups of cubed bread

Preheat oven to 375 degrees
Combine all ingredients up to bread and whisk. Add bread and toss to coat.

Spread the bread in a single layer on a baking sheet and bake for 15 minutes until they are golden brown and crunchy. Serve these up with your favorite green salad.