

Name: **Puerto Vallarta Caesar Salad**

Description: A classic salad of Romaine, parmesan, croutons and delicious and zippy Caesar dressing, made from a recipe traditional in Puerto Vallarta, Mexico.

Serving Size: serves 6-8

Ingredients:

1 head Romaine

1/2 cup Parmesan cheese, grated

1 cups croutons

Dressing: (this can easily be doubled or tripled)

1 Tbsp. minced garlic

2 anchovies

1 Tbsp. lemon juice

1 tsp Dijon Mustard

1 tsp. Worcestershire sauce

1 tsp. Jugo sauce

1 egg yolk

¼ cup olive oil

1 Tbsp. Parmesan cheese

Instructions:

Put all ingredients in blender except oil and blend until smooth.

Drizzle in olive oil slowly while blender is running to make a smooth dressing