



Chef ETL's 5-Star Caesar Salad with Savory Restaurant Dressing

Servings: 6

Preparation Time: 20 minutes

Cook Time (excluding overnight): 30 minutes

Start to Finish Time: 50 minutes

A classic Caesar salad with crisp romaine, savory steakhouse-style dressing, tender Parmesan-garlic croutons, and aged cheese for bold, rich flavor in every bite.

CAESAR DRESSING:

- 2 medium garlic cloves, microplaned**
- 1 1/2 tablespoons anchovy paste**
- 1 tablespoon Worcestershire sauce**
- 2 teaspoons Dijon mustard**
- 1/2 teaspoon fish sauce**
- 2 tablespoons sour cream**
- 2 tablespoons Greek yogurt, plain**
- 1 tablespoon lemon juice, freshly squeezed**
- 1/4 teaspoon white pepper, freshly ground**
- 1/8 teaspoon black pepper, freshly ground**
- 1/3 cup extra virgin olive oil**
- 3 tablespoons avocado oil**
- 1/3 cup Parmigiano-Reggiano cheese, freshly grated**
- 2 tablespoons Pecorino Romano cheese, freshly grated**
- Kosher salt, only if needed (taste after mixing)**



PARMESAN-GARLIC CROUTONS:

- 5 tablespoons olive oil (divided)**
- 1/2 teaspoon garlic paste (from 1 medium garlic clove)**
- 1/2 loaf ciabatta bread, cut into 3/4-inch cubes (about 5 cups)**
- 1/4 cup water**
- 1/4 teaspoon Kosher salt**
- 2 tablespoons parmesan cheese, finely grated**

SALAD:

- 3 hearts romaine lettuce, cut crosswise into approx. 3/4-inch pieces, rinsed and dried well**
- 1/2 cup Parmigiano-Reggiano cheese, freshly shaved (divided)**
- freshly ground pepper, to taste**

BUILD THE DRESSING (10 minutes):

Whisk into the garlic into the anchovy paste, Worcestershire sauce, Dijon mustard, fish sauce. Then add sour cream, Greek yogurt, lemon juice, white pepper, black pepper. Whisk until completely smooth.

While whisking continuously, slowly drizzle in both oils until the dressing becomes thick and creamy.

Fold in both grated cheeses.

Taste. Only add a pinch of kosher salt if needed. The anchovy, cheeses, Worcestershire, and fish sauce already contribute considerable saltiness.

Transfer to a covered glass jar or bottle and refrigerate overnight. The dressing develops its best flavor after 12–24 hours.

MAKE THE PARMESAN-GARLIC CROUTONS (15 minutes):

Combine 1 tablespoon of the olive oil with the garlic paste in a small bowl and set aside.

Place the ciabatta cubes in a large bowl. Sprinkle evenly with the water and kosher salt. Toss, gently squeezing the bread so it absorbs some of the water.

Heat the remaining 4 tablespoons olive oil in a large nonstick skillet over medium-high heat. Add the bread cubes and cook, stirring frequently, until deeply golden and crisp on the exterior, about 7–10 minutes.

Remove the skillet from the heat. Push the croutons toward the sides, creating an open area in the center. Add the reserved garlic-oil mixture and allow it to cook in the residual heat for about 10 seconds.

Immediately toss the croutons through the garlic oil. Sprinkle with the Parmesan and toss again until evenly coated. Transfer to a bowl and allow to cool.

ASSEMBLE THE CAESAR SALAD (5 minutes):

Place the thoroughly dried romaine in a large salad bowl.

Start with approximately 1/2 cup of the prepared Caesar dressing and toss thoroughly. Add additional dressing 1 tablespoon at a time only until the leaves are evenly coated. The romaine should glisten with dressing without dressing pooling in the bottom of the bowl.

Add the croutons and 1/4 cup Parmigiano-Reggiano and toss gently just until distributed.

Transfer to a serving bowl or individual chilled plates. Finish with the remaining 1/4 cup Parmigiano-Reggiano and freshly ground black pepper.

Serve immediately.

Per Serving (excluding unknown items): 528 Calories; 45g Fat (74.3% calories from fat); 20g Protein; 15g Carbohydrate; 7g Dietary Fiber; 41mg Cholesterol; 812mg Sodium; 5g Total Sugars; trace Vitamin D; 657mg Calcium; 4mg Iron; 842mg Potassium; 150mg Phosphorus.