

Caesar Dressing

- 1/2 c [buttermilk](#)
- 1/4 c lemon juice
- 1/4 c mayonnaise
- 4 t Dijon mustard
- 2 t Worcestershire sauce
- 6 anchovy fillets, rinsed (optional for vegetarians, tastes great either way)
- 2 garlic cloves, minced
- 1/4 t sea salt
- freshly ground black pepper
- 1/4 c olive oil
- 1 c grated Parmesan Reggiano

Use a blender to puree all the ingredients except the oil and the Parmesan. When blended, add the oil and blend to mix it in. In a medium-sized bowl, mix the Parmesan into the dressing.

Marinated Caesar Salad

- 1-2 Romaine lettuce, whole leaves washed and well dried. Use best looking tops as garnish.
- 1/2 each red, yellow and orange bell peppers, cut into thin strips
- 1 cauliflower, cut into bite sized florets, roasted at 420F with a tablespoon of olive oil and sea salt for about 20 minutes
- 1 eggplant, diced bite size, roasted with a tablespoon of olive oil and sea salt, alongside the cauliflower
- 1 14 oz can cannellini or navy beans, drained, rinsed and dried
- 1/2 red onion, sliced in 1" long strips

- 1/2 c chopped parsley

Combine ingredients except for lettuce in a large bowl. Add **Caesar Dressing** to coat. Taste to adjust for seasoning and amount of dressing. This marinated mixture can be prepared and refrigerated in advance. Serve on a platter decorated with the tops of the Romaine leaves. Serves 8-10.

For fans of traditional Caesar salad, serve the remainder of the romaine lettuce, torn bite-sized and tossed with **Caesar dressing** and croutons.