

Published April 27th, 2011

Caesar "Asparagustus" Salad



Photo Susie Iventosch

approximately 4-5 inches long)

1/2 cup freshly grated Parmesan for garnish

1 recipe Caesar Dressing:

- 1 clove garlic, minced (can use more ... I seem to get garlic overload easily, so I prefer less)
- Juice of about a 1/4 of a regular (not sweet) lemon
- 8 tablespoons extra-virgin olive oil
- 5 tablespoons white or red wine vinegar
- 1 tablespoon of Dijon mustard
- 2-3 dashes of Worcestershire
- Dash of Tabasco Sauce (or Crystal Louisiana Hot Sauce)
- 1/2 teaspoon anchovy paste, optional
- Liberal shake or grind of black pepper
- Dash of sea salt, optional
- 1/4 cup finely grated Parmesan

Mix all dressing ingredients (except Parmesan) and shake well. Then whisk in the Parmesan until well-integrated. The creamy texture of this dressing comes from whisking in the Parmesan- notice there are no eggs.

To assemble salad, place lettuce in large salad bowl along with tomatoes, cooled asparagus, hearts of palm and tomatoes. Toss with dressing and grated Parmesan.

Reach the reporter at: info@lamorindaweekly.com

Copyright © Lamorinda Weekly, Moraga CA