

## CARLA'S KILLER CAESAR SALAD DRESSING

In the 70s, I tasted my first Caesar salad and was hooked. In those days, Caesar salads were hard to find, so I began a quest to figure out how to make it for myself. I made it every night for a month until I came upon the perfect combination of ingredients.

Flash forward 20 years to the 90s. As a young lawyer, I used to stay at the office-overnight if needed- until I finished the brief or whatever project I was working on. I would put the pressure on by telling myself I couldn't leave until I finished. So one late evening, while taking a break, to amuse myself before I went back to writing the brief, I decided to enter a cooking contest. In my mail was an invitation to enter a recipe to see if it would be selected for a Neiman Marcus cookbook. The winners could select their favorite charity to share in a tiny portion of the cookbook sales. I quickly jotted down the recipe for the Caesar salad that I had kept secret for 20 years. I titled it "Carla's Killer Caesar Salad Dressing" since that is what my friends had been calling it for so many years. (Later my lawyer brain worried that if someone ate it and died, I could be responsible since it was called Killer.)



**The Cookbook**

That task completed, I went back to the dreary task of working on the brief. Months later I learned that my recipe was selected! And no, it wasn't connected to how much I spent at Neimans. From the Pure & Simple: An Incircle Cookbook found on page 102.

### CARLA'S KILLER CAESAR SALAD DRESSING

<b>INGREDIENTS</b>	2 tablespoons 2 tablespoons 2 tablespoons 1 Egg	Safflower Oil Red-Wine Vinegar Soy Sauce	2 Cloves Garlic, pressed 1/8 teaspoon Oriental Fish Sauce (don't exceed fish sauce amount) Pinch dried mustard
<b>DIRECTIONS</b>	Mix all ingredients thoroughly. The fish sauce may be purchased in Oriental grocery stores or select supermarkets.		
<b>MAKES</b>	6 ounces		
<b>SERVE</b>	Serve over ice-cold, crisp Romaine Lettuce leaves. Garnish with Parmesan cheese and croutons. If you want to be extra fancy, buy a baguette and cut it in small cubes. Sauté the bread cubes in butter. Then place the bread cubes on a cookie sheet and brown in a 250° oven.		

If you are interested in the cookbook it is available on Ebay starting from \$5.95 to \$12.99. It is a 1992 vintage book, so I must be vintage too!

[http://www.ebay.com/itm/like/371666745817?lpid=82&chn=ps&ul\\_noapp=true](http://www.ebay.com/itm/like/371666745817?lpid=82&chn=ps&ul_noapp=true)