**Caesar Salad**

**Ingredients:**

1 head of romaine lettuce 10ml lemon juice

40ml oil 2ml dry mustard

1 clove garlic dash Worcestershire sauce

10ml wine vinegar 15ml Parmesan cheese

Method:

1. Wash lettuce and tear into small pieces
2. In a small bowl, mince garlic and mix with oil
3. Pour oil, vinegar, lemon juice, dry mustard and a dash of Worcestershire sauce into the bottom of a salad bowl and stir until blended
4. Add lettuce and toss until thoroughly blended

Sprinkle with Parmesan cheese and a little salt and pepper. Toss gently

**How to Make Croutons**

1. Cut bread into small (5cm) cubes
2. Add 25ml oil and bread to medium hot small skillet.
3. Sprinkle 3ml garlic powder and salt and pepper to taste.
4. Use a wooden spoon to stir bread to avoid burning.
5. Cook until golden brown.

**Garlic Bread**

Ingredients:

2 cloves minced garlic 20ml finely chopped parsley

30ml butter, softened ½ loaf Italian bread

10ml olive oil 1ml salt

Method:

1. Preheat oven to 350 degrees F.
2. Mix pressed garlic with 1ml salt, butter and oil in a bowl. Mix until smooth and then stir in parsley.
3. Without cutting completely through the bread, cut the loaf in half through the width. Spread garlic butter between slices.
4. Wrap loaf in foil and bake on middle rack for 15 minutes. Open foil and bake for 5 more minutes.