

maine Salad with Anchovy Dressing

Roberta's Ro

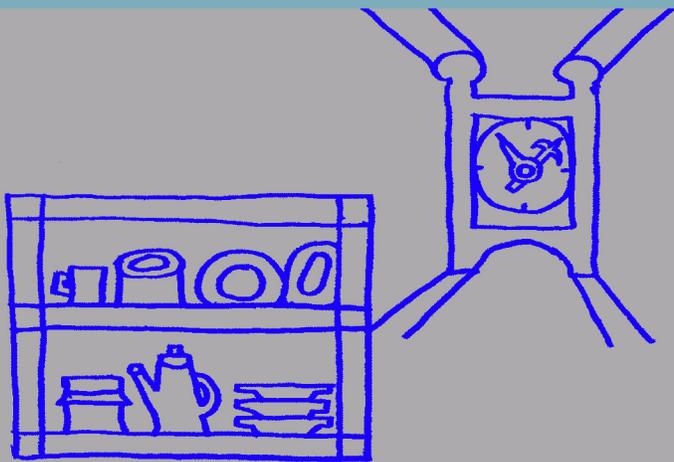
Yield: 1 Quart, 5 Salads Worth @ 3 oz per Salad

Preheat oven to 325. Roast the garlic. Combine the ¼ cup garlic cloves (set aside 5) and ½ cup olive oil in a sauce pan and cook over low heat until garlic is very soft and light golden brown. Stir periodically in order to prevent any garlic from sticking to bottom of pan. Reserve oil (you will use to make the breadcrumbs).

1. Roast Garlic

Make the breadcrumbs. In a bowl, toss the day old bread, garlic powder, ½ teaspoon salt, and ¼ cup oil from the roasted garlic together until bread is fully coated. Bake at 325 degrees until golden brown and crispy all the way through.

2. Breadcrumbs



Make the dressing. In a blender or food processor, combine sherry vinegar, white wine vinegar, egg yolk, dijon mustard; juice of ½ lemon, anchovies, the 5 raw garlic cloves, 1 tablespoon of the roasted garlic cloves, and ¼ teaspoon salt. With the blender on full speed, drizzle 1½ cups oil in a slow stream, until a thick emulsion has formed. Be sure to work quickly as to not overheat the dressing.

3. Dressing



Make the salads. Place lettuce and herbs in a bowl, with enough room to toss. Sprinkle with salt, juice of 2 lemons, and grated pecorino. Drizzle dressing (around 1¼ cups) over the ingredients. Toss gently until lettuce is evenly coated. Arrange on a plate and finish with more grated pecorino, 2 tablespoons garlic breadcrumbs per salad, and freshly ground black pepper.

4. Salad

¼ cup garlic cloves (1-2 heads of garlic)
1½ cups extra virgin olive oil
1 Tbsp. sherry vinegar
1 Tbsp. white wine vinegar
1 egg yolk

1 tsp. Dijon mustard
1 Tbsp. roasted garlic
1-2 Tbsp. anchovies in olive oil, drained
2 lemons
2 cups day old bread,

cut into 1 inch cubes
2 Tbsp. garlic powder
5 heads baby romaine or little gem lettuce, stem cut off, and cut into quarter wedges

Handful of dill fronds (around 25)
Handful of mint leaves (around 25), torn
Pecorino romano
Salt and pepper

Ingredients

Illustration by Paul Waak