

MORTON & BASSETT SPICES®

Caesar Salad with Fresh Black Pepper



- 2 full heads of romaine, roughly chopped
- Juice from a full lemon (2-3 tablespoons)
- 1 cup mayonnaise
- 2 garlic cloves, minced
- 1 teaspoon dijon mustard
- 1 teaspoon worcestershire sauce
- 2 tablespoons Morton & Bassett Whole Black Peppercorns
- ½ cup parmesan cheese
- 1 cup croutons for topping

In a medium bowl, add mayo, garlic, mustard, and worcestershire sauce. Whisk until well combined. Crush your peppercorns in a mortar and pestle until you have your preferred pepper texture. Add in half of the pepper to your dressing, squeeze the juice of half the lemon, and whisk again. Drizzle your dressing over your romaine lettuce, top with parmesan cheese and croutons, and toss to combine. Squeeze the other lemon half over the salad.



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