



Caesar Cream with Romaine Hearts and Parmesan Toasts
By Shelley McDaniel

2 medium cloves garlic
½ cup grated parmesan cheese
½ cup fresh parsley, chopped
6 canned anchovy fillets
1 teaspoon Dijon mustard
¼ cup fresh lemon juice
1 cup sour cream

3-4 hearts of romaine, smaller leaves only, washed and dried

Parmesan toasts:

1 baguette, sliced ¼ inch thick on the diagonal
Olive oil for brushing
Whole garlic cloves
½ cup grated parmesan cheese

To make the Caesar Cream: with the food processor running, drop the garlic cloves through the feed tube and mince it. Stop the machine and add the parmesan, parsley, anchovies, Dijon, and lemon juice. Process into a fine paste. Transfer the paste to a bowl and fold in the sour cream. Chill for 1 hour or up to 2 days.

To make Parmesan Toasts: Preheat oven to 350°F. Place baguette slices on a cookie sheet in a single layer. Brush with olive oil. Toast until lightly browned and then turn and toast the other side. Watch closely as they can burn quickly. Once toasted, remove from the oven and use a garlic clove cut in half to rub the olive oil side of all the toasts. Sprinkle the garlic rubbed side with the parmesan cheese and return the toasts to the oven until the cheese is melted and slightly browned, about 3 more minutes.

Serving: Surround the bowl of dip with the Parmesan toasts and the inner romaine leaves.