

Caesar Salad

INGREDIENTS

- 1 Egg + 1/2 yolk
- 1/2C melted Chicken Fat
- 2TBS Avocado Oil
- 1/4TSP Sea Salt
- 1 Sprig Chopped Rosemary
- Pinch of Pepper
- 1/2 Meyer Lemon, Juiced
- 1/2 Meyer Lemon, Zest
- 1/3C Homemade Yogurt
- 1/2C Grated Parmesan Cheese
- 1 Package Romaine Lettuce Leaves
- 3 Slices Sour Dough Bread, Toasted
- 3TBS Chopped Red Onion
- Edible Flowers for Garnish

1. Add the egg and chicken fat into a mixing bowl and whisk briskly with a fork. Make sure the melted chicken fat has time to cool slightly before combining with egg so that the egg does not cook.
2. Add remaining ingredients (until lettuce leaves) to mixing bowl, reserving about 1/3C cheese and beat with an immersion blender until well combined.
3. Cover dressing and refrigerate for a 2 hours for a thicker dressing or serve immediately for a lighter consistency.
4. Drizzle dressing over lettuce leaves garnished with chopped red onion, cheese, and edible flowers.