

CRAZY ASIAN CAESAR SALAD

2 heads Romaine lettuce
8 Tbl butter- 1 stick
4 cloves garlic, finely minced
1 tsp Asian chili sauce
½ tsp salt
2 cups bread cubed
1 bell pepper
½ cup crushed unsalted peanuts
½ cup grated parmesan cheese
1 lime

Dressing

½ cup extra-virgin olive oil
1/4 cup fresh lemon juice
1 tbl oyster sauce
1 tbl mayo
½ tsp salt and pepper

- tear up salad and refrigerate
- melt butter in skillet, add garlic and sauté, stir in chile saue and add bread, sauté until brown.
- Place all dressing ingredients in a blender and blend for a few seconds,
- refrigerate the dressing.

Grate cheese, zest the lime, chop the pepper. To assemble, add lettuce and coat with dressing. Sprinkle the croutons, pepper, peanuts, lime zest, and add cheese. Mix and serve at once.

Serves 4-6 as a salad course