

## Wild Alaska Salmon Caesar Salad



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24 (6 oz. each)

### Ingredients:

2 3.3 lb. pouches or 64 oz. cans\* red or pink

Alaska Salmon, drained

4 oz. (6 Tbsp.) anchovy paste or canned  
anchovies, chopped

1/2 cup lemon juice

2 Tbsp. garlic, minced

1 tsp. freshly ground black pepper

5 oz. (1 1/2 cups) Parmesan cheese, grated

2 1/2 cups extra virgin olive oil

4 lbs. (48 cups) romaine lettuce, rough chopped

6 cups croutons, prepared

1 1/2 cups Parmesan cheese, shaved

\*For canned, remove skin and bones

### Description:

1. In large bowl, gently break drained salmon into large chunks.
2. In large bowl or food processor, combine anchovy paste, lemon juice, garlic, pepper and grated Parmesan. Slowly whisk or pour olive oil in to blend dressing.
3. Combine lettuce, salmon and dressing. Toss gently.
4. To serve, portion 2 cups per plate. Top with croutons and Parmesan cheese shavings.

### Tips:

- Use bottled (prepared) Caesar dressing.
- To make Parmesan shavings, use vegetable peeler to peel off thin slivers of cheese.
- Offer freshly ground black pepper.