

Marinated Chicken Caesar Salad

*World's finest Caesar Salad with
Guru Hot Sauce marinated chicken breast
(Serve as a refreshing meal!)*

Three boneless, skinless chicken breasts (trimmed of fat)
Guru Hot Sauce
Black pepper
Water
Caesar dressing: Commercially prepared or recipe as follows
Romaine lettuce
Croutons: Purchased or recipe as follows
Lemon Juice
Parmesan cheese – Freshly grated.

Marinate chicken breast in Guru, water, peppercorn and a dash of Caesar dressing

Grill to 160°F on very high heat but do not overcook!

Allow to sit 10 – 15 minutes before cutting into large strips. Refrigerate (covered).

Wash and chop.

Fill a large serving bowl with lettuce, or place on individual plates. Add fresh pepper, croutons, chicken strips, Parmesan and Caesars Dressing. Sprinkle with juice from half a lemon.

Caesar Dressing

Olive Oil
Egg Yoke
Anchovy paste or fillets (optional but you really should try it!)
White wine vinegar
Freshly grated Parmesan over the salad
Prepare using a blender. Mix first three ingredients then drizzle in vinegar.

Croutons

Day old bread cubed (large 1")
Olive oil
Granulated garlic salt
Paprika
Salt & Pepper

Toss bread in oil and spices

Toast on a sheet tray at 400°F 15 minutes or so till golden – then stir and toast a bit longer.