

## Caesar Salad

½ c. Croutons  
1 Tb. Shredded Parmesan Cheese  
Caesar Dressing - 2-3 Tb.  
Romaine Lettuce ½ c. per person

Wash lettuce and tear into bite sized pieces. Lay out on a clean towel to dry. Toss lettuce and shredded parmesan cheese in a large mixing bowl.

**Just before serving :** add the salad dressing and croutons. Toss and serve.

## Garlic Bread

1 slice of French bread per person  
2 Tb. Margarine  
½ tsp. crushed garlic

Set oven to broil. Mash garlic and margarine together in a small bowl. Spread on each slice of bread. Lay slices, butter side up on a pizza pan. Adjust the oven shelf to be at the highest level. **3-5 minutes before the meal is ready to serve**, place the pan in the oven and broil for approx. 3 minutes, until margarine is melted and edges of crust are slightly brown. Keep an eye on it, or you will have burned bread.