The Canlis Green Salad

The Canlis Green Salad from the original efishinsea.net site from 2004!



SERVINGS 4 servings

Ingredients

- **2** Tomatoes
- **1** Large Head Romaine Lettuce
- **1/2 Cup** chopped green onions
- **1/2 Cup** well-done chopped bacon (drained)
- **1 Tablespoon** chopped fresh oregano leaves (or 1 Teaspoon dried oregano)
- **3/4 Cup** freshly grated Romano Cheese
- **1/2 Cup** or to taste finely chopped fresh mint
- **1/2 Teaspoon** salt
- **1/2 Cup** croutons

Dressing

- **1** Coddled egg (soft boiled or "cooked in the shell for a very brief time")
- **1/3 Cup** freshly squeezed lemon juice
- **1 Teaspoon** freshly ground black pepper
- **1 Cup** olive oil
- Salt & Freshly ground black pepper to taste

Method

1. Into a large bowl, place the tomatoes, cut in eigths. Add the Romaine, sliced in 1 inch squares.

2. Then add the green onions, cheese, bacon, oregano, and mint.
3. To make dressing, put the salt and pepper, lemon juice and coddled egg in a bowl and whip vigorously.
4. Then slowly add olive oil, whipping constantly.
5. Pour over salad and toss thoroughly.
6. Add croutons and a sprinkle of Romano cheese last.

Notes

> Serves 4 to 6.