Caesar Salad with Homemade Croutons

GLUTEN-FREE + VEGAN

CROUTON INGREDIENTS:
Source: Alice at Savory Sweet Life (adapted slightly)

6	slices bread, cut into cubes
	(Use gluten-free if needed.)
3	Tbsp oil (olive, grapeseed, safflower, etc)
1	tsp garlic powder
1	tsp dried parsley flakes
½	tsp rosemary
¼	tsp salt
⅛	tsp pepper

DRESSING INGREDIENTS:
Source: Ayinde Howell of I Eat Grass

¾	cup Vegenaise
2	cloves garlic
1	tsp vegan Worcestershire sauce
	(Use gluten-free if needed, such as Edward & Sons.)
2	tsp capers
2-4	Tbsp fresh lemon juice

SALAD INGREDIENTS:

10	cups chopped romaine lettuce
1-2	Tbsp shelled hemp seeds
	(This ingredient is an 86L addition and is optional. It adds a parmesan-like texture and adds protein.)

Tested and Approved by 86lemons.com

http://86lemons.com/caesar-salad

Original Recipe Source:

Vegan Cooking with Love

http://www.vegancookingwithlove.com/2013/02/vegan-caesar-salad/

YIELDS: 6 side salads

TO MAKE CROUTONS:

STEP 1:
Preheat oven to 300°F. In a large bowl, whisk together all of the ingredients (except the bread) until well combined.

STEP 2:
Add cubed bread to mixture and toss until all of the bread is evenly coated. Spread the coated bread cubes on a cookie sheet in a single layer.

STEP 3:
Bake for 15 minutes, then stir cubes. Bake them for an additional 5 to 15 minutes until done. *(86L: Original recipe said 15 additional minutes, but if you prefer a softer crouton, only 5 to 10 additional minutes may be required.)*

TO MAKE DRESSING:

STEP 1:
Put all ingredients (start with 2 Tbsp of lemon juice) into a blender and blend until smooth and creamy. Taste and add additional lemon juice or a bit of caper juice if preferred. *86L: Note - this will make more dressing than you need unless you like your salad drenched in dressing.*

TO ASSEMBLE SALAD:

STEP 1:
Toss chopped romaine with about half to three-quarters of the dressing, the croutons and hemp seeds and serve!