

SOME

## KITCHEN STORIES

*fiction + food*

### Caesar Wedge Salad with Bacon & Parmesan

source: [simplebites.net](http://simplebites.net) | serves 6

#### **INGREDIENTS**

3 Romaine lettuce hearts  
6 strips of cooked bacon (baked, to keep it flat)  
1/4 cup freshly grated Parmesan cheese  
3 Tablespoons Caesar dressing  
fresh black pepper  
lemon wedges, to garnish

#### **DIRECTIONS**

Slice Romaine hearts in half lengthwise and rinse under cold water. Drain upside down for a few minutes, then wrap in a large kitchen towel and press lightly to remove as much water as possible.

Arrange Romaine hearts on a platter and top with a tablespoon of dressing. Add bacon strips to the top of each six wedges and sprinkle with Parmesan.

Just before serving, drizzle with remaining Caesar dressing and a sprinkling of fresh black pepper. Top with more cheese, if desired.

Serve immediately, with lemon wedges.