

Name \_\_\_\_\_

## Classic Caesar Salad Delight

### Open-Ended Response Answer Key

1. A well-tossed Caesar salad should have crisp and glistening Romaine lettuce leaves evenly coated with the dressing. You should see a light sheen on the leaves, and the croutons and Parmesan cheese should be distributed throughout.
2. To adjust the dressing to your taste, you can add more lemon juice for tanginess or more Caesar salad dressing for creaminess. Taste and adjust until it suits your preferences.
3. Croutons in a Caesar salad provide a crunchy texture and absorb some of the dressing, adding flavor and contrast to the salad. They also serve as a delightful garnish.
4. Romaine lettuce is preferred for Caesar salads because of its crisp, sturdy leaves that hold up well to the rich dressing. Other greens might become wilted or soggy when dressed with Caesar dressing.

