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DONNA ERICKSON'S BEST BITES  
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PHOTO CREDIT: Donna Erickson



## Serve up Caesar Salad Family-Style

Romaine hearts that are sliced in half with the stems attached, drizzled with oil and lemon juice, then tossed on the grill for a couple of minutes is and has been a clever, tasty side dish recipe that I snagged from my West Coast friends years ago. But now this popular idea of serving up romaine halves deserves another family-friendly presentation, so I decided to approach the idea with a classic Caesar salad in mind.

I halved the romaine hearts, but instead of firing up the grill, I let the kids arrange the crisp lengths cut side up on a huge platter. They then artistically topped each half with my fresh, homemade Caesar-like dressing (minus the traditional anchovy fillets and raw egg yolks) and capers and bacon bits for a tasty twist. Kids can cut pieces of bacon with kitchen scissors and let them fall as they may across each serving before they toss on the croutons. Success!

As an extra bonus, each portion goes from the serving platter to the plate without serving spoons, as guests “hand pick” their salad at the handy stem.

### CAESAR SALAD FAMILY-STYLE

Serves 6

— 3 medium romaine lettuce hearts,

cut in half lengthwise with the stem in place

- 1/2 cup salad dressing (below)
- 1/2 cup shredded Parmesan
- Bacon bits, capers, cherry tomatoes (optional)
- Freshly ground black pepper
- 2 cups croutons

Arrange romaine halves on a large platter. Spoon dressing over each half. Sprinkle with Parmesan. Add capers, bacon, cherry tomatoes and pepper according to taste. Top with croutons.

### FAMILY-FRIENDLY CASESAR DRESSING

- 1 garlic clove, peeled and chopped
- 1/2 cup mayonnaise
- 1 tablespoon red wine vinegar
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon black or white pepper
- 1/2 teaspoon salt



Combine ingredients in blender and process until well-blended. Cover and chill for at least 1 hour.

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*Donna Erickson creates relationships and community through food and fun. Find more to nourish and delight you at [www.donnaerickson.com](http://www.donnaerickson.com).*

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