

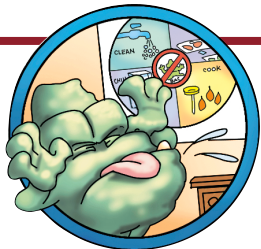
Brilliant Buffets



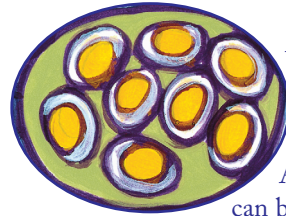
Buffets are a great way to celebrate special occasions. What could be more tempting than a buffet table laden with a mouth-watering feast? But when foods are left out at room temperature for long periods of time, buffets can provide an inviting environment for BAC! (a.k.a. bacteria). Here's how you can keep BAC! away from your buffet table.

The Lowdown on BAC!

To survive and reproduce, bacteria need the right conditions: food, moisture, time, and temperature. If consumed, harmful bacteria can cause foodborne illness. When preparing food, follow the 4 Cs of food safety: **clean, cook, chill, and combat cross-contamination.**



Beware of BAC!



At buffets, you can select from a wide variety of foods, some of which may contain uncooked or lightly-cooked eggs. But Grade A eggs with clean uncracked shells can be contaminated with *Salmonella* Enteritidis bacteria. That's why it's important to cook eggs thoroughly to kill any bacteria that may be present.

Savory Salads . . .

Traditional recipes for Caesar dressing may contain uncooked eggs. If Caesar salad is a favorite among your guests, you can keep BAC! out of your salad bowl with this safe, savory recipe below.

Caesar Salad Dressing

(1 Quart)

Ingredients

2 cups olive oil	1 cup lemon juice
8 cloves of pressed or finely-chopped garlic	½ cup Worcestershire sauce
4 whole eggs	½ cup of vinegar
2 tablespoons ground black pepper	¼ cup anchovy paste
	2 cups freshly grated Parmesan cheese



Zesty Sauces . . .

Spice it up! You can add zest to hot meats, poultry, and eggs by adding hollandaise and béarnaise sauces. If your homemade recipes for these sauces call for uncooked eggs, you can modify them by cooking the egg mixture on the stovetop to 160° F. Then follow the recipe's directions.

Fun Platters . . .

Tempt your guests with an array of fun platters. Refrigerate finger sandwiches and cheese chunks right up until serving time. During the buffet, keep shrimp cocktail, fruit salad, and dips chilled on a bed of ice.

Note: Keep in mind that BAC! can multiply quickly in moist foods like soufflés and foods that contain dairy products, so be sure to refrigerate them right up until serving time.

Directions

- In saucepan, place ½ cup of olive oil and garlic. Sauté lightly. Do not brown.
- Remove from heat and blend with an additional 1 ½ cups of olive oil. Set aside.
- In same pan, place eggs and ground black pepper. Add lemon juice, Worcestershire sauce, vinegar, and anchovy paste.
- Blend with whisk over low heat until food thermometer reaches 160° F.
- Remove from heat and cool slightly. Pour mixture into blender and blend on low speed. Slowly pour in garlic oil, blending thoroughly. Stop blender and stir in Parmesan cheese.
- Serve immediately. If you're not serving immediately, cover and place in the refrigerator.

— The California Egg Commission

Remember to wash hands thoroughly in hot, soapy water before and after food preparation.

