

Andrew's Caesar Salad Dressing (no egg)

Ingredients

- Large garlic clove mashed (rasped)
- Juice from 1 lemon
- $\frac{1}{2}$ tsp Worcestershire sauce
- 1 Tbsp anchovy paste
- 1 Tbsp Dijon mustard
- 2 Tbsps Greek yoghurt (thick)
- $\frac{1}{2}$ cup canola oil (or 2 Tbsp olive oil and canola oil)
- Salt, pepper and vinegar (red or white wine) to taste
- $\frac{1}{2}$ cup shredded parmesan (optional)

Method

1. Stir garlic paste into lemon juice and allow to mellow for 10 minutes.
2. Add Worcestershire sauce, anchovy paste, mustard and Greek yoghurt and whisk until smooth.
3. Drizzle in oil while whisking.
4. Stir in parmesan (if adding).
5. Adjust seasonings – salt, pepper, vinegar – to taste.

Notes

- Canola oil is more neutral in flavour than olive oil.
- You could reduce the oil and increase yoghurt for a lighter dressing.
- Yoghurt will limit how long the dressing lasts in the fridge.
- Add a bit (tsp to a tbsp) of vinegar if the dressing is flat and needs a bit more pep.