

## HOMEMADE CAESAR SALAD DRESSING

By Jennifer Segal, adapted from Gourmet magazine

Servings: Makes 1-1/3 cups (enough for about 10 starter salads)

Total Time: 10 Minutes

### INGREDIENTS

2 small garlic cloves, minced  
1 teaspoon anchovy paste (found near the tuna fish in the supermarket)  
2 tablespoons freshly squeezed lemon juice, from one lemon  
1 teaspoon Dijon mustard (I like the brand Maille)  
1 teaspoon Worcestershire sauce  
1 cup mayonnaise, best quality such as Hellmann's Real  
1/2 cup freshly grated Parmigiano-Reggiano  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper

### INSTRUCTIONS

In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce. Add the mayonnaise, Parmigiano-Reggiano, salt and pepper and whisk until well combined. Taste and adjust to your liking. The dressing will keep well in the fridge for about a week.

### NUTRITION INFORMATION

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Per serving (10 servings)

Serving size:	About 2 tablespoons
Calories:	184
Fat:	19g
Saturated fat:	1g
Carbohydrates:	1g
Sugar:	0g
Fiber:	0g
Protein:	2g
Sodium:	296mg
Cholesterol:	13mg



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