

Homemade Caesar Salad Dressing

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 canned tuna 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

1. 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

- 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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