



CLASSIC CAESAR DRESSING

A delicious dressing that you can whip up in less than 10 minutes. And as you know...fresh is best!

INGREDIENTS

- 2 egg yolks
- 1 tbsp fresh lemon juice
- 1 tsp anchovy paste*
- 1 tsp dijon mustard
- 1 garlic clove pressed or minced
- ½ tsp salt
- ¼ tsp black pepper
- ½ cup olive oil (regular/light, not extra virgin)
- 2 tbsp grated parmigiano reggiano

INSTRUCTIONS

1. In a medium bowl, whisk to combine the egg yolks, lemon juice, anchovy paste, dijon mustard, garlic, salt, and pepper, for about 30 seconds, until smooth.
2. While whisking constantly, add a couple drops of olive oil, then slowly drizzle in more in a steady stream, keeping in mind that you don't want to add the oil too fast. Aim to distribute the addition of the oil over 60-90 seconds of whisking.
3. At this point, the dressing should have a thick texture. Gently stir in the cheese, then place the dressing in the fridge until ready to use for Caesar Salad.

*Note: This recipe uses anchovy paste because it distributes well and because it's smooth, there are no bone fragments. However, you may chop up anchovy filets if you prefer, and use that in the dressing.

