



Noreen's Kitchen

Caesar Salad Dressing

Ingredients

1 raw, farm fresh, egg or 1/4 cup mayo	1 teaspoon Worcestershire sauce
1/2 cup olive oil	1 teaspoon anchovy paste or 2 anchovy fillets
2 tablespoons Dijon mustard	1/2 teaspoon salt
2 cloves garlic, minced	1/2 teaspoon cracked black pepper
2 tablespoon fresh lemon juice	1/2 cup grated Parmesan cheese

Step by Step Instructions

Place all ingredients except cheese, in a blender or in a tall jar in which you can use an immersion blender.

Blend on short bursts until completely smooth and well blended.

Add grated Parmesan and stir in to combine.

Dressing will be smooth and somewhat thick.

Dressing should be eaten immediately. Only make what you will eat at one sitting. Leftovers should be discarded.

***NOTE:** If you are uncomfortable using a raw, farm fresh egg, you may substitute 1/4 cup of good quality mayonnaise.

**Warning, raw eggs should not be consumed by the very young, the very old or anyone who is nursing or pregnant. Consuming raw eggs should be done with caution and by using logic. Only very fresh eggs should be used in this recipe. Eggs purchased from a grocery store are not recommended.*

Enjoy!