

# Caesar Salad Dressing – Similar to Famous Australian-Theme Steakhouse

Best of all, this dressing keeps for weeks and weeks in the fridge in a covered container (if it's even around that long).

## INGREDIENTS:

- 1 cup mayonnaise (NOT Miracle Whip)
- 1/4 cup egg substitute like Egg Beaters
- 2/3 cup grated parmesan cheese
- 2 Tablespoons water
- 3 Tablespoons olive oil
- 1 1/2 Tablespoons lemon juice
- 1 Tablespoon anchovy paste
- \*6 cloves garlic, pressed
- 2 teaspoons sugar
- \*1 Tablespoon coarse ground pepper
- 1/4 teaspoon salt
- 1/4 teaspoon dried parsley flakes
- \*2 Tablespoons horseradish (creamy or ground)

## DIRECTIONS:

1. Combine all ingredients in a medium bowl. Use an electric mixer to beat ingredients for about 1 minute.
2. Cover bowl and chill for several hours or overnight so that flavors can develop. Makes approximately 2 cups.

\*If desired, add these ingredients in smaller increments to adjust to your taste preferences. The quantities shown make a very strong and spicy dressing, just like the original.

## TIPS:

Can be made with Hellmann's Light mayo for a reduced fat dressing that still tastes very close to the original.

Also, Kraft or Hellmann's Mayo with Olive Oil are other great substitutes.

Some liquid may separate out overnight, just stir dressing well to re-incorporate.

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