

Quick Ceasar Salad Dressing

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Preparing the Dressing

- 1 clove garlic
- 1 anchovy filet (pureed)
- 2 tsp worcestershire sauce
- 2 egg yolks
- 2 1/2 tsp Dijon mustard
- 1/4 bunch fresh parsley
- 2 tbsp lemon juice
- 2 tsp red wine vinegar
- 2 tsp freshly ground black pepper
- 3 1/4 tbsp parmesan cheese
- 1/2 extra virgin olive oil
- salt and pepper (to taste)

Mince your garlic and finely chop the parsley then add them into the food processor where you've already added all the other ingredients except the oil and cheese. Blend these till well mixed.

Now add the cheese and slowly introduce start adding the oil until you reach the desired consistency. This may mean you need more or less oil then stated in the ingredient list. Check the seasoning and add salt and pepper to taste.