

# Authentic Caesar Salad Dressing

(Laurent Beaulieu)



## Yields

Makes 1 ½ C., enough for about 10 starter size salads.

## Note

Please remember to use only the 'heart' of the salad and not the outside leaves for a more crunchy result.

## Ingredients

- 2 Small Garlic Cloves, Minced
- 1 Tsp. Anchovy Paste (found near fresh fish counter @ Sobeys as suggestion)
- 2 Tbsp. Lemon Juice, Freshly Squeezed
- 1 Tsp. Dijon Mustard (Maille Brand)
- 1 Tsp. Worcestershire Sauce
- 1 C. Hellman's Mayonnaise
- ½ C. Parmigiano-Reggiano Cheese ~ Freshly Grated.
- ¼ Tsp. Salt
- ¼ Tsp. Ground Pepper, Freshly Ground

## Method

1. In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon Mustard and Worcestershire Sauce together.
2. Add the mayonnaise, Parmigiano-Reggiano, salt & pepper until well combined. Taste and adjust to your liking.
3. The dressing will keep well in the fridge for up to 5 days.