

RECIPE



CLASSIC CAESAR DRESSING

INGREDIENTS:

1 tbsp.	anchovy paste
1 tbsp.	dijon mustard
2 tbsp.	lemon juice, freshly squeezed
1 tbsp.	white wine vinegar
3 large	garlic cloves, minced
1	egg yolk
Dash	Worcestershire sauce
1/2 cup	Pecorino Romano cheese, grated
	freshly cracked black pepper, to taste
1 1/4 c	olive oil

DIRECTIONS:

In a food processor, add anchovy paste, mustard, lemon juice, white wine vinegar, dash of worcestershire and egg yolk. Process until smooth, about 30-40 seconds. Taking the center piece from the top of the food processor while it is still going, slowly start to add the olive oil into the mixture and continue to blend until the dressing emulsifies and has a thick, creamy consistency and look. At this point, turn the food processor off and take the top off completely to add the grated pecorino cheese and cracked black pepper to the dressing mixture. Return the top to the food processor and pulse a few times to incorporate the cheese and pepper.

Chill for an hour before use. This dressing can be stored in an air tight mason jar for up to 1 week.

