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Caesar Salad Dressing

Ingredients

7 cloves garlic
4 fl oz. olive oil
0.5 oz. mustard
0.5 fl oz. white vinegar
1 oz. mayonnaise
½ tin anchovies
juice of 1 lemon
salt & pepper

Preparation

- 1 Preheat the oven to 200°C
- 2 cut the ends of the garlic cloves off but leave the skin intact, lay them on some in foil
- 3 drizzle with olive oil and salt
- 4 bake the garlic covered for 20minutes and uncovered for 10
- 5 in a bowl mash the anchovies into a paste
- 6 squeeze the garlic out of the skin and mash well with the anchovies
- 7 add the mustard, mayonnaise and vinegar and combine into a thick paste
- 8 slowly add the olive oil until you get a smooth textured dressing
- 9 season to taste with salt, pepper and lemon juice
- 10 serve with a homemade Caesar salad

Cooks Note
