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The Most Delicious Caesar Dressing



Ingredients

¼ cup lemon juice
6inch squeeze of anchovy paste
3 cloves of garlic
1 tsp Worcestershire sauce
1tsp Dijon mustard
2 tbsp mayonnaise (makes it creamy. more mayo, more creamy)
1 cup finely grated Parmesan cheese. (c4 or lulu have a brand called Vonk, very finely grated, which makes a smooth creamy dressing)

Preparation

1. Then just whiz it up in the hand blender thing, or in the f/
2. processor.

Cooks Note

Ceasar salad uses romaine lettuce, but its also nice with a mix of romaine, iceberg, spinach. Add some home made croutons (just chop some leftover baquette or any white bread, toss in some olive oil and gently fry or bake a few minutes.. easy), pour on the dressing just before serving and sprinkle on some grated parmesan.