

Mayo Caesar Dressing

Phillis Carey, instructor and cookbook author



This is just about my favorite Caesar dressing. I make it very frequently.

- 2 cloves garlic, peeled
- 1/2 cup mayonnaise, Best Foods or home made
- 1/4 cup Parmigiano-Reggiano cheese, grated
- 2 tablespoons olive oil
- 1 tablespoon capers, drained (or use anchovies, if desired)
- 1 tablespoon fresh lemon juice
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1/2 teaspoon hot pepper sauce
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

1. Turn blender motor on and removing lid slightly drop garlic cloves into bowl. Turn motor off.
2. Add all remaining ingredients and blend until mixture is smooth. (Ideally you might want to double the dressing quantities because this amount "throws" the dressing all over the workbowl.) Pour dressing into a container and refrigerate. It tastes best if used within a week, but will keep for several weeks under refrigeration.

Per Serving (excluding unknown items): 190 Calories; 21g Fat (94.6% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 9mg Cholesterol; 365mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.