

Taste of Home

Perfect Caesar Salad Dressing

TOTAL TIME: Prep/Total Time: 10 min.

YIELD: 1.25 cups.

Everyone raves about Caesar salad, but few realize it is so simple to make at home. Add this Caesar dressing on top of chopped romaine lettuce, croutons and parmesan cheese for a perfect salad. —Jane McGlothren, Daphne, Alabama

Ingredients

3 pasteurized large egg yolks

2 garlic cloves

2 tablespoons anchovy paste

2 tablespoons lemon juice

2 tablespoons red wine vinegar

1 tablespoon Dijon mustard

1 teaspoon Worcestershire sauce

1/4 teaspoon salt

1/4 teaspoon pepper

dash hot pepper sauce

1/2 cup olive oil

1/4 cup grated Parmesan cheese

Directions

1. In a blender, combine the first 10 ingredients; cover and process until blended. While processing, gradually add oil in a steady stream. Stir in Parmesan cheese. Chill until serving.

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