

Caesar Salad Dressing

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Ingredients:

- 2-4 cloves garlic, depending on taste
- 1/4 tsp dry mustard
- 2 anchovies, minced
- 3 capers, or to taste
- 1/4 cup olive oil
- 1 egg yolk
- juice of 1 lemon
- 1 romaine lettuce head
- freshly ground pepper to taste
- 1/4 cup grated Parmesan cheese

Preparation:

1. In a medium sized mason jar, mash garlic cloves. Add mustard, anchovies and capers. Mix together well.
2. Drizzle olive oil down the side of the jar, turning it continuously.
3. Add egg yolk and lemon juice. Mix well, and let sit until serving time (30 mins - 1 hr).
4. Wash and dry the lettuce and place in plastic bag with paper towel until serving time.
5. Tear lettuce into bite sized pieces and place in wooden salad bowl. Pour with desired amount of dressing. Toss lightly until all leaves are coated.
6. Add the pepper and Parmesan and toss again.