

Homemade Caesar Dressing

By Audrey Plant

Ingredients

2 egg yolks
1/4 cup extra-virgin olive oil
4 anchovy fillets, finely minced
2 garlic cloves, finely minced
1 teaspoon dijon mustard
1/2 teaspoon freshly cracked black pepper
1/2 tablespoon freshly grated Parmesan
1 teaspoon lemon zest
2 tablespoons fresh lemon juice
1-2 tablespoons water

Instructions

1. In a medium bowl, whisk vigorously egg yolks until smooth. Slowly add olive oil and whisk until smooth.
2. Add anchovies, garlic, mustard, black pepper, Parmesan, lemon zest and whisk until smooth.
3. Slowly add lemon juice and water and whisk until dressing is well combined.
4. Serve immediately or store in the refrigerator.

Notes:

1. Dressing can be stored for up to two days in the fridge.
2. Recipe contains raw eggs, you can omit the egg and add another 1/4 cup of oil.
3. Optional: blend dressing in a blender to create a silky texture.