

Caesar Salad Dressing

written by The Recipe Exchange | May 31, 2015

Ingredients

3 cloves garlic – minced
1/2 lemon – juice of
3/4 cup real mayonnaise – low-fat okay
2 – 4 Tbls. anchovy paste – to taste
2 Tbls. grated Parmesan cheese – low-fat okay
2 tsp. minced fresh parsley OR 1 tsp. dried parsley flakes
1 tsp. Dijon mustard
1 tsp. Worcestershire sauce
salt and pepper – to taste

Directions

Puree all ingredients in a blender for 1 minute.
Cover and refrigerate for at least 2 hours before serving.