

Caesar Salad Dressing



I hope that all the moms out there had a great Mother's Day yesterday.

I learned this recipe from a class that I took a while ago at the CookinStuff and I must tell you...it is a very simple recipe and it is so good. I must confess that I never made Caesar salad prior to this class mainly because of the fear of raw eggs.

This is a simplified version of Caesar salad dressing, which uses mayonnaise instead of raw eggs, and after reading John's post on Kitchen Riffs, I realized that this might be one of the 21st century versions since the original is lighter. Please check Kitchen Riffs for the history of this famous salad...and his recipe for Caesar Salad which uses raw egg...and many other tips if you are like me..."afraid" of raw eggs.

Now, going back to the “lazy” way of making Caesar salad dressing...since uses mayonnaise instead of raw eggs, the salad dressing can be store in the refrigerator for up to 10 days, according to the chef. The funny thing is that my husband who does not tolerate anchovies loves this dressing...LOL

I made some small changes to accommodate our taste, I mean my taste since I am the one cooking, although knowing that my husband does not like anchovy, I went light on it...but feel free to add more (between us, I would add more if was not because of him).





Ingredients:

2-3 garlic minced
2-3 anchovy fillets
 $\frac{1}{2}$ fresh lemon, completely juiced
3 drops Worcestershire sauce
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{8}$ cup grated Parmesan cheese
Fresh ground pepper to taste

Method:

In a small blender place all the ingredients and blend until smooth and refrigerate for a couple of hours before using.

Toss with romaine lettuce and croutons...and more Parmesan cheese...



Or top with crab meat...



Or with Parmesan Tuiles...



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and have a great week!**