

## CAESAR DRESSING

*Homemade Caesar dressing is much healthier and cheaper than store-bought. Add the parmesan cheese for a creamier and cheesier option. If making a larger batch, put all ingredients except for oil in a large container and immersion blend. Once all ingredients are blended, slowly add the oil until it is smooth and emulsified.*

MAKES APPROXIMATELY 1 GALLON

### INGREDIENTS

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½ cup garlic  
½ cup Dijon mustard  
¼ cup Worcestershire sauce  
2 cups light mayonnaise  
½ cup lemon juice (fresh or bottled)  
1 ½ cups red wine vinegar  
10 cups oil  
1 tablespoon black pepper  
2 cups parmesan cheese (optional)

### DIRECTIONS

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1. In a blender put garlic, Dijon mustard, and Worcestershire sauce and puree.
2. Transfer to a large container and add mayonnaise, lemon juice, vinegar and whisk together.
3. Add oil slowly and whisk to combine. This will emulsify the dressing without the oil and vinegar separating. Stir in black pepper and parmesan and combine.