

# Caesar Salad Dressing

**Yield** : 3/4 cup

**Ingredients** :

1 clove of garlic minced and made into a paste  
1/2 cup of olive oil  
1/4 cup of red wine vinegar  
1 teaspoon lemon juice  
2 tablespoons of parmesan cheese  
1 teaspoon mayonnaise  
1 tablespoon of dijon mustard  
1 dash of worcester sauce  
Salt and pepper to taste

**Directions** :

1. Finely mince clove of garlic. Sprinkle a little salt over the garlic. Place the side of your knife on top of the garlic, firmly press down on the minced garlic and drag your knife over the garlic to create a paste. Repeat until the garlic turns into a paste.
2. Combine garlic paste and remaining ingredients in a bowl and whisk until smooth.
3. Serve immediately over a salad, or store in the fridge for up to one week in a sealed container.

