



CAESAR SALAD WITH HOME MADE CAESAR DRESSING

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Recipe type: Side/Appetizer

INGREDIENTS

Caesar Dressing:

- 1 cup mayonnaise
- 3 garlic cloves minced or pressed
- 1.5 tablespoons of lemon juice
- 2 teaspoons of Dijon mustard
- 2 teaspoons of Worcestershire sauce
- $\frac{1}{2}$ cup grated parmesan cheese
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon of ground black pepper

Caesar Salad:

- Romaine salad
- Homemade croutons ([link to recipe above](#))
- Parmesan shavings

Special note: this Caesar dressing is thicker if lighter consistency is desired add a little olive oil

INSTRUCTIONS

1. In small blender or food processor add all the dressing ingredients and blend until well incorporated (Optional: Add olive oil too desired consistency)
2. Transfer to mason jar or any airtight sealed container
3. Refrigerate overnight
4. Just before serving mix the salad with the croutons, parmesan shavings and caesar dressing.
5. Use any left over salad dressing within 5 days