

Homemade Caesar Salad Dressing

Servings: 4

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

Ingredients for Dressing:

- 1/2 cup mayonnaise
- 1 1/2 teaspoons anchovy paste*
- 3 cloves garlic, finely minced
- 1 1/2 tablespoons olive oil
- 2 - 3 tablespoons lemon juice
- 1 1/2 teaspoons dijon mustard
- 1/2 - 1 tablespoon Worcestershire sauce
- 1/4 - 1/2 teaspoon freshly ground black pepper - (to taste)
- Salt to taste

- 1/4 cup sour cream
- 1/4 cup finely shredded fresh Parmesan cheese

***NOTE:** The anchovy paste really adds a great depth of flavor. Without the anchovies, the dressing can taste really flat and one dimensional.



Directions for Dressing:

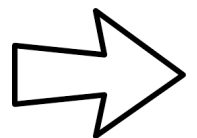
1. In a mixing bowl, **add** mayonnaise, anchovy paste, olive oil, lemon juice, mustard, Worcestershire sauce, pepper, salt, and garlic and **stir** well.
2. **Whisk** in sour cream and Parmesan cheese.
3. **Place** in an airtight container in the refrigerator until serving (if not eating right away).

Ingredients for Croutons

- 1/2 loaf artisan bread (1-2 days old)
- 3 tablespoons olive oil
- 3 cloves garlic, finely minced
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Directions for Croutons:

1. **Preheat** the oven to 375°F. **Line** a baking sheet with parchment paper.
2. **Slice** bread into slices 3/4-inch thick then **cut** each slice into cubes.
3. **Spread** out bread cubes in a single layer on a baking sheet and **bake** for **5 minutes**.
4. While they are baking, in a small mixing bowl, **whisk** together olive oil, garlic, salt and pepper.
5. **Remove** the baking sheet from the oven and **drizzle** with garlic oil mixture. **Toss** to **combine**, then **bake** for **5 minutes**.
6. **Remove** the baking sheet from the oven and **toss**, then bake **5 - 6 minutes** longer, until golden brown and crisp.
7. **Remove** from the oven and **set aside**.



Ingredients for Salad:

- 1 large head Romaine lettuce, chopped
- 1/2 cup shredded or shaved Parmesan cheese

Assemble Salad:

1. In a large bowl, **toss** together the chopped lettuce, croutons and Parmesan cheese.
2. **Drizzle** with dressing and **toss**.
3. **Sprinkle** with additional parmesan and black pepper, if desired.

