



## **Classic Caesar Salad Dressing**

made with:

Castillo de Pinar  
Organic Extra Virgin  
Olive Oil, and Froggit  
Garlic Infused Red  
Wine Reduction

Makes 24 ounces or  
approximately 6  
servings

## **Ingredients:**

1/4 cup Greek Yogurt  
1/4 cup Mayonnaise  
6oz freshly grated  
Parmesan cheese  
(Parmigiano-Reggiano)  
8oz Castillo de Pinar Organic  
Extra Virgin Olive Oil  
1 - 2oz Tin of flat anchovy  
filets packed in oil  
The juice of one fresh Lemon  
The zest of one fresh Lemon  
2 TBS Worcestershire Sauce  
2 TBS Dijon Mustard  
1 TBS Froggit Garlic Infused  
Red Wine Reduction  
1 TBS Distilled White Vinegar  
1/4 cup filtered water  
10 (to-15 if you LOVE garlic)  
small cloves of fresh garlic  
1 tsp **PINK HIMALAYAN  
SALT**  
1/2 tsp cracked black pepper

## **Directions:**

Place all the ingredients in a  
food processor or blender  
and emulsify until smooth  
and creamy.

Make sure to include the oil  
from the Anchovy filets, and  
add the remaining 5 cloves  
of garlic if you prefer a  
stronger garlic flavor.

Chill for 30 min to 1 hour  
before serving.

This dressing will keep well  
refrigerated for up to one  
week.

Store it in a Mason Jar,  
shake well before using and  
ENJOY!