

# Classic Caesar Dressing

## Ingredients

4 cloves garlic  
1/4 teaspoon salt  
4–6 anchovy filets in olive oil or anchovy paste  
2 egg yolks \*see notes  
1 teaspoon lemon zest  
2 tablespoons lemon juice, more to taste  
2 teaspoons dijon  
1/4 teaspoon Worcestershire sauce  
1/4 teaspoon pepper  
1/2 cup mild olive oil

## Method

Smash together garlic and salt until broken down and juicy.

Add anchovies, mashing together with the garlic until a paste forms.

Whisk in egg yolks, lemon juice and zest, dijon, worchestshire, and black pepper. Combine thoroughly.

Dribble olive oil into the mixture whisking all the while, little by little until the dressing is smooth and emulsified

Store in the refrigerator and use within 3 days.

## Notes

For pure anchovy flavor use the filets, but either will work. Anchovy paste has other ingredients added, but still gives that wonderful umami taste.

Substitute 1/4 cup mayo for egg yolks.

