

## Caesar Salad Dressing

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My husband, Alan, has made his own Caesar Salad dressing for the past 30 years or so. I thought I would also share this recipe with you - it so yummy!

### Ingredients:

- 2 garlic cloves, minced
- 3 anchovy fillets - chopped (optional)
- 1 ml salt
- 1 ml pepper
- 5 ml Dijon mustard
- 25 ml lemon juice
- 50 ml oil (olive or vegetable)
- one egg
- 15 ml parmesan cheese, grated
- parmesan cheese, grated or curls, to add on top of salad
- crouton (optional)
- Romaine lettuce (other types of lettuces can also be used)

### Method:

Mix minced garlic cloves, chopped anchovy fillets, salt, pepper and Dijon mustard in your salad bowl, grinding all into a paste.

Whisk in 25 ml lemon juice and 50 ml oil

Boil the egg for one minute. Immediately crack egg into salad bowl and whisk in.

Whisk in 15 ml grated parmesan cheese

Add lettuce and toss when ready to serve. Sprinkle with more parmesan cheese and croutons if you desire.