

Basic Caesar Dressing

6 servings

- 115 g mayonnaise
- 1 medium garlic clove, minced
- 2 tsp lemon juice, to taste
- 1 tsp Dijon mustard
- ½ tsp Worcestershire sauce*, to taste
- ⅛ teaspoon fine salt
- 29 g finely grated Parmesan cheese
- 1 T water
- Freshly ground black pepper, to taste

1. In a bowl, combine the **mayonnaise**, **garlic**, **lemon juice**, **Dijon**, and **Worcestershire sauce**, and **salt**. Stir to combine.
2. Stir in the **Parmesan**, followed by the **water**.
3. Season generously with **black pepper**, to taste.

- ✓ *For bolded flavor, add another ¼ tsp Worcestershire sauce*
- ✓ *For more zippy flavor, add up to 1 tsp additional lemon juice.*

