

Basic Caesar Dressing (Version 1)

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.*



Caesar Yogurt Dressing (Version 2)

- 120 g plain yogurt
- 1–2 T milk (adjust for thickness)
- 1 small garlic clove, finely grated or mashed
- 1 tsp Dijon or other mustard
- ½ tsp shiro miso
- ¼ tsp soy sauce
- ¼ tsp Worcestershire sauce
- ½ tsp dried oregano or Italian herbs
- A few grinds of black pepper
- Optional: splash of lemon juice or vinegar
- Optional: pinch of grated cheese
- Drizzle 1 tsp. olive oil while whisking



1. Whisk together **yogurt** and **milk** until smooth.
2. Add **garlic**, **mustard**, **miso**, **soy sauce**, **Worcestershire**, **herbs**, and **pepper**. Mix thoroughly until the miso is fully dissolved.
3. Taste and adjust: add **lemon juice** or **vinegar** if it needs brightness; more miso or Worcestershire if it needs umami.
4. Chill for 10 minutes before using if you can — helps the flavors blend.