

# JENNI MARIE'S TEST KITCHEN

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## Creamy Caesar Dressing

Makes 6-8 servings

### Equipment Needed:

- Small Mixing Bowl
- Kitchen Scale
- Measuring Cups & Spoons
- Whisk & Small Rubber Spatula
- 2 Cup Food Storage Container with Tight Fitting Lid

### Directions:

1). Gather all equipment and ingredients. Combine garlic, anchovy paste, lemon juice, Dijon and Worcestershire in a small mixing bowl. Whisk until well combined.

- **2 t. (3 g.) Garlic Replacer** (*sub w/ 1 clove minced garlic or 1/2 t. garlic powder*)
- **1/2 t. (2g.) Anchovy Paste**
- **1 T. (8g.) Lemon Juice** (*sub w/ vinegar if you don't have a lemon juice handy*)
- **1/2 t. (2g.) Dijon Mustard**
- **1 t. (4g.) Worcestershire Sauce**

2). Add mayo, parmesan, salt, pepper, and sugar and mix well. Add milk or water by the teaspoonful to reach desired consistency. Store in sealed container in your fridge for up to 7 days.

- **1/8 t. Granulated Sugar**
- **1/8 t. Kosher Salt**
- **1/2 C. (112g.) Real Mayonnaise**
- **1/4 C. (30g.) Grated Parmesan**
- **1/8 t. Black Pepper**
- **Cold Water or milk (to thin it out a little)**

