

The Ultimate Caesar Dressing

<http://perrymkleeman.wordpress.com/2013/01/31/the-ultimate-caesar-dressing/>

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by Ski Boots in the Kitchen

What you'll need

- 2 garlic cloves minced
- 1 cup Extra Virgin Olive Oil
- 3/4 tsp. salt
- 1/4 tsp. dry mustard
- 1/4 tsp. fresh ground black pepper
- 2 tsp. Worcestershire sauce
- 1 raw egg
- 1/4 cup crumbled blue cheese
- 1/2 cup grated Parmesan cheese
- 1 lemon, juiced
- 1 head romaine lettuce
- croutons
- Parmesan cheese for garnish

What you do:

1. Combine all ingredients in a food processor and mix until thoroughly combined.
2. In a large bowl combine washed and chopped Romaine lettuce, croutons, and Parmesan cheese
3. Toss with dressing until lettuce is coated, add chicken, salmon or steak and Enjoy!