



# Easy Caesar Salad Dressing

Makes: 24 servings  
Prep Time: 10 minutes  
Total Time: 10 minutes

## Ingredients

- 1/2 cup good quality mayonnaise
- 1/2 cup Greek yogurt
- 2 medium cloves garlic, finely minced
- 2 tbsp fresh lemon juice
- 2 tsp Dijon mustard
- 1/2 tsp Worcestershire sauce
- 1/4 tsp kosher salt
- 1/4 tsp ground black pepper
- 1/2 tsp anchovy paste (or fish sauce), optional
- 1/2 cup freshly grated Parmesan Cheese
- 2 tbsp good quality extra-virgin olive oil
- milk to thin if needed

## Instructions

Combine all the ingredients except the Parmesan and olive oil in a medium-size bowl and whisk until nice and smooth.

Add the Parmesan and stir to combine.

Slowly add the olive oil while whisking vigorously. Take a taste and add more lemon juice, salt or anchovy paste/fish sauce.

If the dressing is a little too thick, add milk as desired to thin.

*Recipe from The Cafe Sucre Farine*