

Five Star Caesar Dressing

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Some say you can judge how good the food is going to be in restaurants by the quality of the Caesar salad.

This five star Caesar dressing recipe is the same recipe on the restaurant menu where it earned 5 stars from the county food critic, after many failed attempts.

I had my first Caesar salad on a trip to Mexico with a childhood friend, before almost every restaurant had Caesar salads on their menus.

The taste and the fact that the servers put the whole Caesar salad together at your table while you watched started my search to duplicate the recipe. I must admit I was spectacle with the use of raw eggs, until it was explained the acid in vinegar and lemon juice tempers the eggs making them safe to eat.

This raw egg Caesar dressing recipe is the recipe we used in the restaurants for over 30 years and never had a problem.

Tips for success when Making Five star Caesar dressing

By far the most important tip when you make this five star Caesar dressing or any oil based dressing is, the oil goes in last in a slow steady stream, with the motor of a food processor or blender running.

The other thing is, I don't add any salt to this Caesar salad dressing the ingredients provide enough salt, I don't find it

necessary to add salt to the dressing.

And last please let me know your experience with this recipe, leave me a comment. I love hearing from you.

Ingredients

- 3 egg yolks
- 3 cups extra virgin olive oil
- 1/2 cup white wine vinegar
- Juice from 1 lemon
- 1/2 cup anchovy fillets
- 1/2 cup parmesan cheese
- 2 Tbs. minced garlic
- 2 Tbs. Dijon mustard
- 1 Tsp. each hot sauce and Worcestershire sauce

Instructions

1. In a food processor with the motor running start with the egg yolks
2. Then add the vinegar and lemon juice
3. Add the rest of ingredients up to the olive oil
4. Now with the motor still running add the oil in a slow steady stream
5. ENJOY!!!!