

---

# Caesar Salad Dressing

*Barrie Cohen*

Servings: 1

**1 1/3 Cups Olive Oil**

**4 Small Garlic Cloves**

**1 Teaspoon Salt**

**4 Anchovies**

**1/2 Cup Lemon Juice**

**2 Teaspoons Worcestershire Sauce**

**1 Cup Parmesan Cheese**

1. Place one teaspoon of the olive oil and the anchovies in a food processor or blender. Pulse until anchovies are pasty. Add the garlic cloves and pulse until the cloves are incorporated into the anchovy paste.
2. Add the remaining ingredients and run the Cuisinart until smooth.

Cuisine: Italian

**Keeper, Salad Dressing**

---

*Per Serving (excluding unknown items): 3001 Calories; 314g Fat (92.4% calories from fat); 39g Protein; 19g Carbohydrate; 1g Dietary Fiber; 76mg Cholesterol; 4309mg Sodium. Exchanges: 5 1/2 Lean Meat; 1 Vegetable; 1/2 Fruit; 59 1/2 Fat; 0 Other Carbohydrates.*