

Perfect Caesar Dressing Recipe

Prep Time: 10 minutes **Total Time:** 10 minutes

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Skill Level: Easy

Cost to Make: \$4-\$5

Servings: 12 people (makes 1 1/2 cups)



Ingredients

- 2 Tbsp mayonnaise
- 2 tsp **Dijon mustard**
- 2 garlic cloves, pressed
- 1/4 cup **fresh lemon juice**, about 1 1/2 small lemons or 1 large lemon
- 1/2 tsp **salt**
- 1/2 tsp **freshly ground black pepper**
- 1 cups mild or extra light olive oil, not extra virgin
- 1/2 cup shredded Parmesan cheese



Instructions

1. Place 2 Tbsp mayo, 2 tsp Dijon, 2 pressed garlic cloves, 1/4 cup lemon juice 1/2 tsp salt and 1/2 tsp freshly ground black pepper in the bowl of an electric food processor. (Press garlic and squeeze juice right into the food processor; think dish factor),
2. Process until smooth and well blended. While the food processor is still on, VERY slowly pour in the 1 cup olive oil. Process until thick and creamy.
3. Add parmesan cheese and pulse 5 or 6 times, and, it's done!

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