Caesar Salad Dressing

- 2 oz. Anchovy fillets in olive oil.
- 2 clvs. Garlic.
- 3 Egg yolks.
- 1 t. Dijon.
- 2 T. Lemon juice.
- 2 T. Extra virgin olive oil.
- ½ c. Vegetable oil.
- 2 T. Parmesan, finely grated.

Black pepper to taste.

- Finely mince anchovies and garlic into a paste (takes about 3 minutes).
- Whisk egg yolks.
- Whisk in Dijon.
- ➤ Whisk in anchovy/garlic paste.
- Whisk in lemon juice.
- Whisk in extra virgin olive oil, slowly.
- Whisk for 1 minute.
- Whisk in vegetable oil, slowly.
- Whisk in Parmesan.
- Whisk in black pepper.