

Caesar Dressing

This is a classic dressing that makes the best known salad in the world!



INGREDIENTS

(Makes about 1L)

Dressing	
Olive oil, extra virgin	450ml
U.S. Parmesan Cheese, grated	150g
White wine vinegar	150ml
U.S. Parmesan Cheese, shredded	75g
Anchovy filets	75g
Lemon juice, fresh	40ml
Worcestershire sauce	21ml
Prepared yellow mustard	20ml
Garlic, minced	7g
Tabasco sauce	3ml
Black pepper, ground	2g
Salad	
Romaine lettuce leaves	For salads
U.S. Parmesan Cheese, shaved	4g per salad
Croutons	As desired
Cherry tomatoes - halved	For garnish

NUTRITIONAL CONTENT

Per 100g	
Calories	491kcal
Total Fat	51g
Saturated Fat	10g
Trans Fat	0g
Cholesterol	2mg
Total Carbohydrates	2g
Dietary Fiber	0g
Sugars	1g
Protein	11g
Calcium	284mg
Magnesium	15mg
Phosphorus	187mg
Potassium	87mg
Sodium	424mg
Iron	1mg
Vitamin A	210IU
Vitamin C	2mg

PREPARATION

- In a food processor or blender combine all ingredients, except olive oil. Process until they are well chopped and blended.**
- Slowly add olive oil in a thin stream, and continue to process the mixture until olive oil is incorporated. Dressing should be thick and well-emulsified when done.**
- Pour dressing over chopped or torn romaine lettuce and toss well to coat evenly.**
- Top with croutons, shaved parmesan cheese and garnish with cherry tomatoes.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2014 U.S. Dairy Export Council.