

Caesar Salad Dressing

I like this one because it makes a small amount and is fairly low in calories (about 32 per tablespoon). I believe Julia Child who says that the original caesar dressing didn't contain anchovies but rather worcestershire, so that's what you'll find in this recipe.

- 1 small clove garlic
- 1/8 teaspoon salt
- 2 tablespoons lemon juice
- 1 tablespoon reduced-fat mayonnaise
- 1 teaspoon Dijon mustard
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon freshly ground pepper
- 4 teaspoons extra-virgin olive oil
- 2 tablespoons grated parmesan cheese

Mince the garlic and salt together until a paste is formed. Place garlic-salt mixture into a bowl and add in the lemon juice, mayo, mustard, worcestershire and pepper and whisk to combine. Slowly drizzle in oil, whisking constantly until thickened. Stir in cheese.