



YORK HARBOR INN
York Harbor, Maine

Caesar Salad Dressing

Yield: 3 ½ cups

Ingredients:

Amounts:

Pasteurized egg yolks	2 oz (*may substitute 2 egg yolk)
Garlic, minced	2 Tblsp
Anchovies	2 oz
Vinegar, red wine	¼ cup
Worcestershire Sauce	1 Tblsp
Dry Mustard	3 Tblsp
Prepared Horseradish, drained	1 Tblsp
Lemon Juice	¼ cup
Black Pepper, fresh ground	2 tsp
Parmesan cheese, **fresh grated	1 cup
Olive oil	1 cup
Salad oil	4 cups

Method:

Combine all ingredients, except oil and water, in food processor and pulse to blend.

With food processor on, very slowly add oil in a steady stream.

******If the oil is not added slow enough the dressing will not emulsify and it will separate.**

If too thick thin with water

Refrigerate for up to 2 weeks (1 week if using raw egg)

***“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.”**

****If you use substitute the dry, finely grated, store bought parmesan, reduce to ½ cup**