

Eggless Caesar Salad Dressing

I love using the handheld blenders for dressings, but a regular blender works great as well.

Author: Maria Provenzano

Ingredients

- 2 garlic cloves, minced
- 1 teaspoons dijon mustard (not the grainy kind)
- 1 teaspoon apple cider vinegar
- the juice of one lemon
- ¼ cup sour cream; room temperature
- ½ cup olive oil; may need ¼ cup more depending on how thick you like the dressing to be
- 1-2 anchovy filets; I like using 2! They add great flavor...I promise!
- ¼ cup freshly grated parmesan cheese
- ½ cup fresh parsley
- black pepper to taste



Instructions

1. *Place the garlic, dijon mustard, apple cider vinegar, lemon juice, sour cream, and ½ cup of olive oil in an immersion blender or regular blender, and blend together until smooth
2. *Add in the parsley and a small amount of black pepper
3. *Blend again until smooth
4. *Add more olive oil if it is too thick for you
5. *Add more lemon or vinegar if you want it more tangy, add more salt if needed (probably not though), and more black pepper if you like!
6. *Serve right away, or store in the fridge in a sealed container. **If you place it in the fridge, make sure to let it set out in room temperature for a bit before serving since it will need to loosen up a bit from being in the fridge**

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/eggless-caesar-salad-dressing/>