**Salad Dressing Recipes**

**Homemade Cesar Salad Dressing**

*Makes 1 ⅓ cups (enough for 10 starter salads or 5 regular salads)*

*Ingredients:*

2 small garlic cloves, minced

1 tsp anchovy paste

2 TBS fresh lemon juice, from one lemon

1 tsp Dijon mustard

1 tsp Worcestershire sauce

1 cup mayonnaise, good quality such as Hellman’s

½ cup freshly grated Parmigiano-Reggiano cheese

¼ tsp salt

¼ tsp freshly ground pepper

*Instructions:*

1. In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce.
2. Add the mayonnaise, Parmigiano-Reggiano, salt and pepper and whisk until well combined.
3. Taste and adjust to your liking. The dressing will keep in the fridge for about a week.

**Champagne Vinaigrette**

*Makes 1 cup*

*Ingredients:*

1 garlic clove, minced

2 TBS Dijon mustard

¼ cup Champagne vinegar

2 TBS fresh lemon juice, from one lemon

2 TBS honey

2 or 3 dash hot sauce

½ tsp salt

½ tsp freshly ground pepper

½ cup extra virgin olive oil

Minced chives - optional

*Instructions:*

1. Whisk together the garlic, mustard, vinegar, lemon juice, honey hot sauce, salt and pepper in a large bowl.
2. Slowly whisk in the olive oil until the dressing is emulsified. You can also combine the ingredients in a blender or food processor until smooth.