

Caesar Salad Dressing with Capers and Parsley

Here's a rich and tangy homemade dressing to drizzle on your salad. Any leftover dressing will keep about a week in the fridge.

Preparation time: 10 minutes

Cooking time: None

Makes: About 3/4 cup

1/3 cup plus 1 Tbsp mayonnaise

1 anchovy, minced, or 1 tsp anchovy paste

1 large garlic clove, minced

2 tsp capers, minced

1 Tbsp chopped fresh parsley

1 Tbsp extra virgin olive oil

2 tsp lemon juice

2 tsp water

1 tsp red wine vinegar

1 tsp Dijon mustard

- splash or two Worcestershire sauce and Tabasco sauce

- freshly ground black pepper to taste

Place ingredients in a jar and mix well to combine. Taste the dressing and adjust the seasoning, if needed. Cover and refrigerate dressing until needed.