

Creamy Caesar Dressing

original recipe from Salt Fat Acid Heat by Samin Nosrat

Ingredients

- 4 salt-packed anchovies (or 8 filets), soaked and filleted
- 3/4 cup infused mayonnaise (or a blend of infused and regular mayo)
- 1 garlic clove, finely grated or pounded with a pinch of salt
- 3 to 4 tablespoons of lemon juice
- 1 teaspoon white wine vinegar
- 3 ounce chunk of Parmesan, finely grated (about 1 cup), plus more for serving
- 3/4 teaspoon Worcestershire sauce
- fresh ground black pepper
- salt

Instructions

- Coarsely chop the anchovies and then pound them into a fine paste in a mortar and pestle. The more you break them down, the better the dressing will be.
- In a medium bowl, stir together the anchovies, mayonnaise, garlic, lemon juice, vinegar, Parmesan, Worcestershire sauce, and pepper. Taste with a leaf of lettuce, then add salt and adjust acid as needed.
- Refrigerate leftover dressing, covered, for up to 3 days.

Notes

Ideal for romaine and Little Gem lettuce, chicories, raw or blanched kale, shaved Brussel sprouts, Belgian endive.

