

Eggless Caesar Salad Dressing

Another winner from the folks at Rebar. You could add a few anchovy fillets, if desired.

1 garlic bulb
Juice of 1 lemon
1 tbsp capers
1 tbsp caper juice
1½ tsp Dijon mustard
2 garlic cloves, minced
¼ tsp salt
¼ tsp coarsely ground black pepper
1/3 cup grated parmesan cheese
1 cup extra virgin olive oil

Add all ingredients except oil to food processor or blender; blend until almost smooth. Add olive oil in slow, thin stream until dressing is thick and creamy.

To serve, toss enough dressing just to coat with torn romaine lettuce leaves; add homemade croutons. Garnish with parmesan cheese, shaved with potato peeler.

Makes enough dressing for about 8 servings.