

## *Caesar Salad Dressing*

- 1 oz. yellow onion
- 1 oz. celery
- 2 oz. anchovy fillets - rinsed
- 1/2 cup pasturized egg
- 1/2 cup regina red wine vinegar
- 2 oz. grated parmesan cheese
- 6 turns pepper mill
- 2 dashes Lea Perrins
- 2 dashes tobasco sauce
- 1 tbsp. Dijon mustard
- 1 tbsp. lemon juice
- 1 tbsp. fresh minced garlic
- 1/3 cup virgin olive oil
- 1-2/3 cups canola oil

Place these items in the blender and puree 1-minute.  
While blender is running add oils and blend until thick.  
Refrigerate until ready to use.

**BUON APPETITO**