

PAREVE (NON-DAIRY) CAESAR DRESSING

To make this recipe vegan, you may use vegan mayo and soy sauce in place of Worcestershire, or you can also add shaved parmesan for a more authentic, full Caesar salad experience.

INGREDIENTS

- 1 clove garlic, finely chopped or grated
- 1 lemon, juiced
- 1 teaspoon Worcestershire sauce (can use anchovy paste if preferred)
- 1 teaspoon Dijon mustard
- 2 tablespoon low fat mayonnaise
- ¼ cup extra virgin olive oil,
- Kosher salt to taste
- Freshly cracked black pepper

DIRECTIONS

In a small bowl combine grated garlic, lemon juice, Worcestershire and Dijon.

2 Whisk in mayonnaise, then whisk in olive oil and add salt and pepper to taste. Store in fridge until ready to serve.

Recipe credit: Jamie Geller

Makes ½ Cup.