



Caesar Salad

Ingredients

- 2 garlic cloves, minced
- 1 teaspoon Hoisin sauce
- 2 tablespoons fresh lemon juice
- 1 teaspoon Dijon or brown mustard
- 1 teaspoon Worcestershire sauce
- 1 cup Best Foods mayonnaise
- 1/2 cup grated Parmesan cheese
- Salt and pepper to taste



Directions

1. Combine all ingredients in the bowl of a food processor.
2. Process until blended.
3. Taste for seasoning, add salt and pepper if needed.
4. Refrigerate overnight to blend flavors.
5. Store left over dressing in the refrigerator.

Variations

- Substitute Best Foods light or fat free mayonnaise.
- If you love anchovies, substitute anchovies for the Hoisin sauce.