



# Caesar Dressing

## 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



Makes Approx: 1 1/2 cups dressing

## 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

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

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