



## Caesar Dressing

*Every detail is perfect in the historic dining room of The Wentworth ~ with house dressings on the chef's salad creations as a classic complement to a wonderful meal!*

### **Ingredients**

2 egg yolks  
1 tablespoon Dijon mustard  
1 teaspoon Worcestershire sauce  
1 teaspoon Tabasco  
1 tablespoon chopped garlic  
4-6 anchovy fillets  
1 cup balsamic vinegar  
1-2 cups olive oil (not extra virgin)  
2 tablespoons lemon juice

### **Directions**

Combine egg yolks, mustard, Worcestershire sauce, Tabasco, chopped garlic, and anchovy fillets in food processor until smooth. Add one quarter of the vinegar to food processor while running and allow to incorporate. Slowly add oil. When thick, add more vinegar. Continue until oil and vinegar are completely added. Add lemon juice slowly and adjust seasoning with salt and pepper. Because this is made with raw egg yolks, be sure to keep cold.