
Caesar Dressing

From the Kitchen of Brett Broussard

2 egg yolks
2 tablespoons Dijon mustard
1/2 can anchovy fillets
2 tablespoons garlic
4 tablespoons balsamic vinegar
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce
2 cups salad oil
1 cup Parmesan or Romano Cheese

Place egg yolk, mustard, anchovies, garlic, vinegar, lemon juice, and a dash of Worcestershire sauce into a blender and blend well. Drizzle in salad oil slowly until it is fully incorporated.

If the dressing gets too thick, add warm water. Add the cheese and fold into Romaine lettuce and top with the croutons.