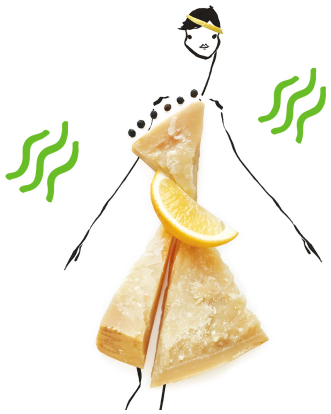
organicgirl lemon caesar dressing



prep time:
25

featured product:
romaine heart leaves

organicgirl lovers miss being able to buy our lemon caesar dressing in stores. et tu? then carpe diem, and make it yourself. here's the recipe! friends, foodies, organicgirl lovers, lend us your tastebuds! our lemon caesar takes the beloved classic and gives it a fresh lemony twist, with plenty of aged parmesan and a little sharp cheddar for depth. fun fact: the umami comes from the Japanese soy-sauce tamari, instead of anchovy. and of course it wouldn't be caesar without plenty of garlic. you'll love this caesar most!

ingredients

makes approx. 2½ cups

¾ cup lemon juice
¾ cup mayonnaise
½ cup grated aged parmesan
¼ cup or 1 ounce grated sharp white cheddar
2 tablespoons worcestershire sauce
1 tablespoon dijon mustard
1 tablespoon tamari sauce
2 cloves garlic, grated on microplane, to make 1 teaspoon puree
1 teaspoon kosher salt
¼ teaspoon fresh ground black pepper
¼ cup extra virgin olive oil
2½ tablespoons sunflower or other neutral oil

directions

1. add to blender: lemon juice, mayo, parmesan, cheddar, worcestershire, dijon, garlic, salt and pepper.

2. whirl until combined and smooth.

3. while blender is running on low, remove center cap and slowly stream oils to combine.

tips

make ahead! best if flavors are allowed to meld in the refrigerator for a day before serving.

this caesar is a timeless pairing with our crisp romaine, but also grilled fish, sandwiches, crudité…the possibilities are endless! start with one of these: **grilled romaine caesar salad**, **roasted salmon caesar salad**

keeps refrigerated for 2 weeks.