

# **EGGLESS CAESAR SALAD**

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**By: Melissa Shipman**

### **INGREDIENTS**

- 1 can Anchovies
- 1 Large Lemon, Juiced
- 6-9 Garlic Cloves, depending on size
- 2 tsp. Black Pepper
- 2 TBSP Dijon Mustard
- 1/2 Cup Olive Oil
- 1/2 Cup Water
- 2 Cups Parmesan Cheese

### **DIRECTIONS:**

1. Gather and prep all your ingredients.
2. Put all ingredients in your BLENDER and blend it up!
3. Do a taste test after blending to see if your dressing needs more parmesan, lemon, or black pepper according to your taste.

### **SHIP'S TIPS:**

- ♥ It is better to use the small grater for a fine ground parmesan for making the dressing, so the dressing looks smooth and not grainy. As you can see in the pictures provided, I used a regular size cheese grater and the dressing is not as smooth

as I normally like it to be, although it still tastes just as good! You can see the pictures below of the Caesar on just plain romaine to see a contrast in textures.

- ♥ It is also recommended to make the dressing (at least) a few hours prior to the time you are wanting to serve your salad so the flavors have time to blend together. The dressing also thickens up a bit (if it gets too thick when refrigerated, feel free to add a little bit of water and shake or blend it up again to thin it out).