

CopyCat Carrabba's Italian Grill Caesar Dressing

Ingredients

2 small garlic cloves, minced and mashed (make a paste by adding little salt)
1 tablespoon anchovy paste
2 tablespoons fresh lemon juice
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce
1 cup bottled mayonnaise
1/2 cup freshly grated Parmesan

Directions

In a bowl, add the mashed and minced garlic paste. To this garlic paste, add the anchovy paste. Mix both the pastes well together their flavors merge.

Pour the lemon juice in the bowl and stir to mix.

Add the pepper and then mix well. Pour the Worcestershire sauce along with the Dijon mustard.

You can pour the dressing over your salads which might be a green salad, a vegetable salad, or a chicken salad.

The dressing can also be served as a dip with certain dishes.