

# Classic Caesar Dressing ChefD Style

There is enough garlic in this recipe to ward vampires off of everyone in your home!

Ingredients for Caesar Dressing:

- 6 anchovies
- 1/4 cup of [lemon juice](#)
- 7 cloves of peeled garlic
- 1/2 tsp. of Worcestershire sauce
- 3 whole eggs
- 2 cups of grape seed oil or vegetable oil
- Salt and pepper to taste
- Parmesan cheese

Ingredients for Caesar Dressing:

1. Mix all ingredients, except eggs, Parmesan and oil, in a food processor for 1 minute.
2. Add the eggs and purée for 30 seconds, then slowly drizzle oil into the mixture until it starts to thicken. If you are using a blender, after mixing in the eggs, remove the lid and add oil. Put lid back on and blend for 30 seconds.
3. Toss dressing in fresh pieces of romaine lettuce.
4. Serve with [grilled chicken](#), shrimp, or beef sliced over top, sprinkle with Parmesan cheese and serve.