



Chef ETL's Restaurant Caesar Dressing

Cuisine: Italian

Servings: 12

DIFFICULTY: 1-5 - 3,

A rich, steakhouse-style Caesar dressing with aged cheeses, fresh lemon, garlic, and anchovy, delivering bold, creamy flavor that perfectly coats every crisp romaine leaf.

FLAVOR BASE:

- 2 medium garlic cloves, microplaned
- 1 1/2 tablespoons anchovy paste
- 2 tablespoons lemon juice, freshly squeezed
- 1/2 teaspoon lemon zest, finely grated
- 1 teaspoon white wine vinegar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons Dijon mustard

CREAMY BASE:

- 2 tablespoons sour cream
- 2 tablespoons plain Greek yogurt (whole milk preferred)

CHEESES:

- 1/4 cup Parmigiano-Reggiano cheese, freshly grated
- 2 tablespoons Pecorino Romano cheese, freshly grated

SEASONINGS:

- 1/2 teaspoon fish sauce
- 1/4 teaspoon white pepper, freshly ground
- 1/8 teaspoon black pepper, freshly ground
- Kosher salt, only if needed (taste after mixing)

OIL:

- 1/3 cup extra virgin olive oil
- 3 tablespoons avocado oil



DEVELOP THE GARLIC (10 minutes):

In a medium bowl combine the garlic, lemon juice and lemon zest. Allow to stand for 10 minutes (This softens the raw garlic bite while infusing the citrus).

BUILD THE DRESSING (10 minutes):

Whisk into the garlic mixture: anchovy paste, white wine vinegar, Worcestershire sauce, Dijon mustard, fish sauce, sour cream, Greek yogurt, white pepper, black pepper. Whisk until completely smooth.

While whisking continuously, slowly drizzle in both oils until the dressing becomes thick and creamy.

Fold in both grated cheeses.

Taste. Only add a pinch of kosher salt if needed. The anchovy, cheeses, Worcestershire, and fish sauce already contribute considerable saltiness.

REST (overnight):

Transfer to a glass jar or squeeze bottle. Refrigerate overnight (the flavor improves dramatically after 12–24 hours).

This creamy Caesar dressing captures the bold flavors of a classic tableside Caesar while being perfectly suited for preparing ahead and storing in the refrigerator. Fresh lemon, aged Italian cheeses, anchovy, garlic, and premium olive oil create layers of flavor that continue to develop overnight. The result is a silky dressing that lightly coats every leaf without becoming heavy.

Per Serving (excluding unknown items): 123 Calories; 12g Fat (88.5% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 220mg Sodium; trace Total Sugars; 0mcg Vitamin D; 100mg Calcium; trace Iron; 26mg Potassium; 4mg Phosphorus. Exchanges: .

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