

Pecorino Romano Caesar Dressing

makes nearly 2 cups

Time: About five minutes

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- 2 egg yolks
 - 2 Tbsp Dijon mustard
 - 2 oz tin of anchovies in olive oil
 - 8 cloves roasted garlic
 - ¼ cup rice vinegar (or other vinegar of your choice)
 - 1 Tbsp preservative-free [lemon juice](#)
 - 1 tsp Worcestershire sauce
 - 1 cup olive oil
 - 1 cup finely grated Pecorino Romano cheese (about 2.5 oz)
 - 2 Tbsp water, if necessary
 - Freshly cracked pepper, to taste.
1. Into a food processor or blender, measure egg yolks, Dijon mustard, anchovies, garlic, vinegar, lemon juice, Worcestershire sauce, and Pecorino Romano cheese, reserving 2 Tbsp grated Pecorino Romano cheese. Pulse to mix thoroughly.
 2. If resulting dressing is thicker than you'd prefer, add optional water, a couple of teaspoons at a time, until you reach the consistency you desire.
 3. Sprinkle remaining Pecorino Romano on top of dressed salad. Top, also, with cracked pepper to taste.
 4. Enjoy!