

Caesar Vinaigrette

prep: 5 mins | **total:** 5 mins

author: melissa belanger

Ingredients

- 1/4 cup lemon juice
- 1/4 cup extra virgin olive oil
- 2 - 3 garlic cloves, minced
- 1 tablespoon anchovy paste - optional
- 2 teaspoons Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



Instructions

1. Whisk together dressing ingredients until the oil has emulsified.
2. Use immediately or refrigerate for up to 1 week.

Recipe by Simply Whisked at <http://www.simplywhisked.com/caesar-vinaigrette/>