



The Best Caesar Salad Dressing

This version of the very popular Caesar Salad Dressing is simple to make. Use clam broth powder to enhance seafood flavor in place of anchovies and replace the raw egg with mayonnaise. Makes about 2/3 cup.

- 1 large head romaine lettuce
- 1 clove garlic, minced
- 1 Tbsp lemon juice
- ½ tsp Worcestershire sauce
- ½ tsp Dijon mustard
- 1 envelope St. Ours Clam Broth
- ½ cup mayonnaise
- ¼ tsp black pepper
- ¼ cup parmesan cheese, grated
- croutons – see recipe below

Mash garlic in a large salad bowl. Whisk in lemon juice, Worcestershire sauce, Dijon mustard and the St. Ours Clam Broth. Finally, whisk in mayonnaise and pepper. Add chopped lettuce, cheese, and toss until well coated. This dressing will keep in the fridge for about a week. Add cooked chicken or shrimp for a meal. Need a meal-to-go? Put dressing ingredients and cheese in a jar with a lid and shake vigorously. Bring along the lettuce and dress right before you are ready to eat.

Make your own croutons. In a bowl mix together 2 Tbsp olive oil, 2 Tbsp melted butter, and 1 tsp garlic powder. Cube 1 cup of bread then toss in the liquid until coated. Broil in the oven on a sheet pan turning every few minutes to toast all sides. Add to salad and serve.

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