

Vegetarian Caesar Salad Dressing

1 clove of **garlic**, pureed with a garlic press or on the cutting board with a pinch of salt.

1 Tbs. **mayonnaise**

½ Tbs. Dijon **mustard**

½ Tbs. red wine **vinegar**

2 Tbs - ¼ cup olive **oil** (depending on how thick or thin you want the dressing to be)

salt to taste

pepper to taste (error on the heavy side)

lemon juice to taste (usually a small wedge will do)

Whisk together the first 4 ingredients in a small bowl. Add oil in small amounts and whisk to combine. Add seasonings to taste.