

John's Caesar Dressing

1 egg
1 clove peeled garlic
1/2 tsp. lemon juice
1 Tbsp. grated parmesan cheese
1 tsp. capers
3/4 cup olive oil

Using a Stick Blender (We use a Bamix) and a cylindrical container, put in egg, garlic, lemon juice, parmesan, and capers, and add the olive oil on top. Lower the stick to the bottom of the container and turn on high, blending the lower ingredients first then slowly raising the blender to make your way upward to the oil sitting above. The dressing should be thick like mayonaise.