

# GORNEY FAMILY'S FAMOUS CEASAR SALAD DRESSING



**Chefs Zach and Beth**

## INGREDIENTS:

1 clove garlic  
1 lemon  
½ c. olive oil  
1½ tsp. Salt  
¼ tsp. dry mustard (mustard powder)  
Generous amount of black pepper  
5 fillets anchovy (or anchovy paste)  
Few drops Worcestershire sauce  
3 tbsp. wine vinegar  
3-5 drops tabasco  
3-5 drops Angostura bitters  
1 egg  
2-3 tbsp. Parmesan cheese  
croutons of choice

## DIRECTIONS:

1. Peel and slice garlic. Put in oil for (ideally) 24 hours. Can be fewer hours.
2. Mix together salt, pepper, dry mustard and add to garlic oil
3. Add bitters, Worcestershire, tabasco and anchovy paste to mixture
4. Pour mixture into salad
5. Cook 1 egg gently in simmering water for 1-1½ minutes (or use raw egg).
6. Drop egg into salad and mix.
7. Squeeze juice of lemon add croutons and parmesan. Toss well and enjoy!

## SHOPPING LIST

garlic, 1 clove  
lemon, 1 fresh  
olive oil  
salt  
dry mustard (mustard powder)  
black pepper  
anchovy fillets or paste  
Worcestershire sauce  
wine vinegar  
Tabasco  
Angostura bitters  
egg  
Parmesan cheese  
Croutons