



## Honey Dill Caesar Dressing

### What you'll need:

- 1 clove garlic
- 1/4 tsp anchovy paste
- 1 1/2 tsp fresh dill, chopped
- 4 tsp Dijon mustard
- 4 tsp honey
- 1 tsp red wine vinegar
- 1 tsp fresh lemon juice
- 2 pasteurized egg yolks (liquid eggs such as egg beaters etc...)
- 1/2 cup vegetable oil
- Salt and pepper to taste

### What you'll do with it:

- Combine the garlic, anchovy paste, dill, mustard, honey, vinegar, lemon juice and egg yolks in a blender or food processor, and blend until smooth.
- While the blender is running, slowly drizzle in the vegetable oil and emulsify.
- Season with salt and pepper to taste.
- We suggest pairing this with a salad of romaine lettuce, shaved parmesan and croutons

## Cellar 46

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