

Blue Talon Bistro
CAESAR-STYLE DRESSING©
(makes approx. 1.5 pints)

Ingredients

1/2 oz. White wine vinegar
2 oz. Lemon juice
1 ea Egg Yolk
1 oz. Dijon Mustard
1 ea. Cured Anchovy
1 ea. Clove Garlic - large (or 2 smaller cloves)
1/2 tsp Worcestershire Sauce

8 oz. Grapeseed oil
8 oz. Extra Virgin Olive Oil

To Taste Sea Salt
To Taste Freshly Ground Black Pepper

Combine the egg yolk, mustard, garlic, Worcestershire & anchovy in a high powered blender. Puree the combination briefly, using the “Pulse” setting on your blender. Add the lemon juice and Vinegar and mix well.

Once these ingredients are well mixed, turn the blender on, set at medium speed, and begin adding the grapeseed oil & olive oil in a slow stream. The process of adding 16 oz. of oil should take 45-60 seconds to complete. When you are finished, the dressing should be golden in color and appear creamy and thick, a result of the emulsified oil. Add salt & pepper to taste

Note: the trick to a smooth dressing is having a really great blender. Every blender we have is from Vita-Prep, the commercial division of Vita Mix. Visit <http://www.vitamix.com/> to order one (or contact us at the resaurant).

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