

Caesar Salad Dressing

- 1 cup good-quality mayonnaise (Hellmann's or Best Foods)
- $\frac{3}{4}$ teaspoon anchovy paste
- 1 teaspoon Worcestershire sauce
- 3 $\frac{1}{2}$ Tablespoons fresh lemon juice
- 2 medium garlic cloves, minced
- $\frac{3}{4}$ teaspoons coarsely cracked black pepper

Whisk all the ingredients together until well blended.

Toss romaine lettuce with enough dressing to coat it well. Add grated parmesan cheese. Serve with wedges of fresh lemon.

For a full meal deal, serve with grilled meat ... chicken, fish, or beef.