

Haggen®
— KIDS —
Cooking
CLUB 



SERVES: MANY!

PREP TIME: 10 MIN

SKILL LEVEL:   

REQUIRES USE OF:



CLASSIC CAESAR DRESSING

INGREDIENTS:

- 1 egg yolk
- 1 tablespoon fresh lemon juice
- 1/8 teaspoon anchovy paste
- 1½ teaspoons garlic
- 1/4 cup Parmesan cheese
- 1/3 cup vegetable oil, divided
- 1/4 cup olive oil, divided
- salt and pepper

ITEMS TO GATHER:

- apron
- measuring cups
- measuring spoons
- mini food processor



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter.

Combine egg yolk, lemon juice, anchovy paste, garlic and Parmesan cheese in the mini food processor. Add 2 tablespoons of the vegetable oil and blend until the oil fully mixes in. Repeat with another 2 tablespoons and then the remainder of the vegetable oil until all of the vegetable oil has been added. Repeat the same process with the olive oil until it is fully incorporated and you have a thick and creamy dressing.

Season to taste generously with salt and pepper and give it a final blend.

Caesar dressing is delicious on salads, as a dip or sandwich spread.

Homemade Caesar dressing should be stored in a sealed container in the refrigerator, for up to 5 days.

ENJOY!

FUN FACTS:

Way back in 1924 – 100 years ago! – an Italian man named Cesare Cardini opened a restaurant in Tijuana, Mexico. Back then Tijuana was a very small town located just across the border from California that attracted tourists to the area with shops, regional food and natural thermal baths.

Tourists, primarily from Southern California visiting Northern Mexico, loved the foods served at Cesare's restaurant and would dine there each time they visited the area. Eventually word got out about the delicious food and the restaurant wasn't prepared for such a large number of people regularly showing up. In an unplanned moment of brilliance, Cesare decided to give the "guests a show as well as a meal" by demonstrating in the center of the restaurant dining room how to make Caesar salad and dressing from start to finish. The simple show and meal became a sensation, firmly cementing Mr. Cardini's legacy, his legendary dressing and salad into the hearts of people around the world.

MY RECIPE NOTES: