Homemade Caesar Salad Dressing

INGREDIENTS

* 1 small garlic clove, minced
* 1/2 teaspoon anchovy paste
* 1 tablespoons freshly squeezed lemon juice
* 1/2 teaspoon Dijon mustard
* 1/2 teaspoon Worcestershire sauce
* 1/2 cup mayonnaise
* 1/4 cup parmesan cheese
* 1/8 teaspoon salt
* 1/8 teaspoon freshly ground black pepper

INSTRUCTIONS

1. In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce. Add the mayonnaise, Parmigiano-Reggiano, salt and pepper and whisk until well combined. Taste and adjust to your liking. The dressing will keep well in the fridge for about a week.