

Caesar Dressing

**FOOD SERVICE
RECIPE CARD**

INGREDIENTS	QUANTITIES	COST	
Amount of Servings		Unit	Total
	2 qts. dressing		
Anchovy, rinsed, chopped fine	6 oz.		
Light mayonnaise, keep below 40 at all times	CCP 2 qts.		
Red wine vinegar	½ cup		
Worcestershire sauce	2 T		
Coarse ground pepper	1 T.		
Dijon mustard	2 T.		
Garlic, minced	3 T.		
Lemon juice	½ cup		

Total Cost _____

Per _____

Sanitation Instructions: Wash, rinse, and sanitize all equipment and utensils before and after use. Wash hands before handling food, after handling raw foods, and after any interruption that may contaminate hands. Return all ingredients to refrigerated storage if preparation is interrupted. Verify and record final cooking and hot-holding temperatures using a clean and sanitized thermometer.
CCP - Critical Control Point

METHOD:

Add all ingredients together in large bowl. Allow to sit for 2 hours before serving so flavors can meld together.