

CAESAR DRESSING

04/04/2012

Yield: 1 gallon & 2 1/2 cups

Shelf Life: 7 days

Equipment: Dry measuring cup, liquid measuring cup, mixing bowl, rubber spatula, stick blender, 1/6 pans with lids

Ingredients

1/2 cup [Garlic - Chopped](#)
2 cups **Extra Virgin Olive Oil**
1 gallon **100% Pure Olive Oil Caesar Dressing
(Zea Label - made by Conway)**

****THIS IS THE MAXIMUM BATCH SIZE****

Procedure

1. Measure the garlic and the olive oil into a large mixing bowl.
NOTE: Do NOT use raw garlic. Use only chopped, blanched garlic.
2. Add the Caesar dressing to the mixing bowl.
3. Using a stick blender, blend along the entire bottom of the bowl to fully disperse the garlic.
4. Using an up and down motion, continue to mix the dressing for **2 minutes** until creamy.
5. Transfer to 1/6 pans with lids, and store refrigerated.
NOTE: Be sure to scrape the sides of the mixing bowl with the spatula.
6. Label, Date, and Rotate.

C: Dull tan to light beige; Chopped garlic pieces 1/8" to 1/16"
T: #4 on flowability scale
F/A: Salty, vinegar, cheese, anchovy, olive oil, garlic
HR: 1/6 pan; Refrigerated
SL: 7 days