

Parmesan Vinaigrette

Southern Living Test Kitchen

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1 1/4 cups freshly grated Parmesan cheese

1/2 cup red wine vinegar

4 anchovy fillets

1 teaspoon lemon zest

1 tablespoon fresh lemon juice

1 clove garlic, pressed

1 teaspoon Dijon mustard

1 teaspoon Worcestershire sauce

1/4 teaspoon Kosher salt

1/4 teaspoon freshly ground pepper

1/2 cup olive oil

In a blender or food processor, place the Parmesan, vinegar, anchovy fillets, lemon zest, garlic, Dijon mustard, Worcestershire, Kosher salt and pepper. Process until smooth.

With the blender running, add the olive oil in a slow, steady stream, processing until smooth.

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 1024 Calories; 110g Fat (93.7% calories from fat); 5g Protein; 11g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 1171mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.