



SIMPLY GREAT CAESAR'S GHOST SALAD DRESSING

- $\frac{2}{3}$ cup olive oil
- 3 Tbsp. White wine vinegar (5% acidity)
- 2 Tbsp. **TSG Great Caesar's Ghost Seasoning Blend**™
- 2 Tbsp. grated Parmesan or Romano cheese
- $\frac{1}{2}$ tsp sugar
- 1 garlic clove, crushed through a garlic press (optional)

1. Combine ingredients in a 2-cup measuring cup; whisk vigorously to blend.
2. Serve with tossed green salads or drizzle over chilled vegetable salads (asparagus, broccoli, green beans).
3. Store remaining dressing refrigerator, covered, for up to one month. Stir or shake well before using.

Makes 2/3 cup dressing

Recipe may be doubled

SALAD DRESSING