



CAESAR SALAD DRESSING WITH NATURAL EGG FLAVOR

<u>Ingredients</u>	<u>Grams</u>	<u>%</u>
Mayonnaise	233.0	64.00
Henningsen Whole Egg Type W-1-FF (#222)	12.4	3.40
Water	9.5	2.60
HJM Foods Natural Egg Flavor #680733	0.4	0.10
Parmesan Cheese, Grated	30.0	8.24
Water	30.0	8.24
Olive Oil	18.0	4.94
Lemon Juice	15.0	4.12
Garlic, Powdered	4.0	1.12
Sugar, Granulated	10.0	2.75
Pepper	0.5	0.14
Salt	1.0	0.30
Parsley Flakes, Crushed Fine	<u>0.2</u>	<u>0.05</u>
	364.0	100.00

Directions:

1. Combine W-1-FF, egg flavor and water. Mix well.
2. Combine all other ingredients in a medium mixing bowl.
3. Add egg ingredients and beat ingredients for about 1 minute.
4. Cover bowl and chill for several hours so flavors can develop.
5. Makes approximately 2 cups.

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