

Caesar Salad Dressing and Spicy Tahini Vegetable Sauce

- Nikki Guerrero, Hot Mama Salsa

Salad Dressing Ingredients

2 garlic cloves
Juice of half a lemon
1/2 tsp. fish sauce
1 Tablespoon rice vinegar
4 Tablespoons mayonnaise
Black pepper to taste

To make the Spicy Tahini Caesar Vegetable Sauce add to the dressing above:

2 Tablespoons tahini sesame paste
1 Tablespoon Hot Mama Salsa Fermented Fresno Hot Sauce

Directions

Place 2 cloves of garlic, a nice pinch of salt, and the juice of one lemon into your blender or food processor.

Alternatively you can mash the garlic and salt on a board or in a mortar and pestle and then add the lemon juice.

Puree until minced. Add in fish sauce, rice vinegar, mayonnaise, and cracked black pepper.

Puree again. Taste for salt, add if needed.

Serve on salad or with seafood or chicken.

If you want a thicker Caesar dressing / sauce add more mayo.

To turn your fish sauce Caesar dressing into a great sauce for vegetables

Add in tahini and Hot Mama Salsa Fermented Fresno Hot Sauce. Stir and serve on roast vegetables.

