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2 garlic cloves
2 fillets anchovies
1 tablespoon mayonnaise
1 teaspoon Worcestershire sauce
2 tablespoons freshly squeezed lemon juice
1/2 cup olive oil
Salt & Pepper

➤ Mash the anchovy fillets and set aside. Mash the garlic cloves with 1 teaspoon coarse salt. I find that the easiest way to do this is by passing the garlic through a garlic press. I then mash it with the salt using the back of a spoon. Place the mashed anchovies and garlic in a bowl. Whisk in the mayonnaise (most recipes call for raw egg or yolks but I prefer to use mayonnaise because of the possible perils of eating raw egg), the Worcestershire and the lemon juice. Add the olive oil very slowly into your bowl, whisking constantly, until you have a nicely emulsified salad dressing.

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