

Mock Caesar Dressing

***Carolyn
Thurston's
Cookbook***

<http://www.tastingspoons.blogspot.com>

Mexican Village Restaurant, Coronado, California

San Diego Union Tribune, 1972

Servings: 16

Preparation Time: 15 minutes

A garlicky dressing, Caesar overtones, with a great balance of acid to oil.

A Mexican restaurant has been in business in Coronado (San Diego) for about 50 years. It's called the Mexican Village, and their salad dressing was well known back in the years when I went there with some regularity. This is a recipe printed in the San Diego Tribune, purportedly the one from the Mex. Village. I've fiddled with it a little, but it's basically the same.



Smash the garlic clove with the side of a chef's knife to remove the skin. Drop into blender container with the salt. Whiz briefly and allow to sit while you collect the other ingredients. Add all remaining ingredients and blend well. Refrigerate for a few hours before using. Makes about 2 cups.

3/4 cup white wine vinegar

1 cup vegetable oil

1 large garlic clove

1 1/2 teaspoons salt

3/4 teaspoon celery salt

1/2 teaspoon thyme

1/4 teaspoon oregano

1/4 teaspoon paprika

1/4 teaspoon dry mustard

1/8 teaspoon pepper

3 tablespoons green onions

2 tablespoons parmesan cheese

3 tablespoons blue cheese

1 teaspoon anchovy paste

Serving Ideas: Use different kinds of greens, but few vegies in the salad so the dressing shows through.

Per Serving (excluding unknown items): 132 Calories; 14g Fat (95.0% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 305mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.