

Savory Caesar Dip

Ingredients

- 4 anchovy fillets packed in oil, rinsed
- 2 medium garlic cloves, minced (about 2 teaspoons)
- 1/4 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- 1/4 cup (60 ml) lemon juice from 1 whole lemon
- 1 1/2 teaspoons Dijon mustard
- 1 1/2 teaspoons Worcestershire sauce
- 8 ounces (225 g) plain, full-fat cream cheese, softened (see notes)
- 1/4 cup (60 ml) mayonnaise
- 1/4 cup (60 ml) sour cream
- 1/4 cup freshly grated Parmesan cheese (1 ounce; 25 g)
- Chopped parsley for garnish, if desired
- Fresh cut vegetables, romaine lettuce wedges, chips, or crackers for serving

Directions

1. Place anchovies and garlic in a pile on a cutting board and sprinkle with salt. Roughly chop and mash the mixture with the side of a chef's knife to form a paste, about 2 minutes. Transfer mixture to the base of a food processor and add the lemon juice, mustard and Worcestershire sauce and pulse until well combined.
2. Add the cream cheese, mayonnaise, sour cream, and Parmesan and process until smooth, about 30 seconds. Scrape the edges and bottom of the bowl and blend until well combined, about 15 seconds.
3. Transfer the dip to an airtight container and refrigerate for at least 30 minutes, or up to 24 hours. Stir before transferring dip to a serving bowl and garnish with fresh parsley, if desired. Serve with vegetables, lettuce and/or chips.

The longer the dip rests in the refrigerator, the better the flavors will meld. Consider refrigerating overnight.

