CAESAR DRESSING (MADE WITH TOFU)

2 oz. cubed Parmesan
2 cloves garlic
2 T. Dijon mustard
1 1/2 tsp. white wine vinegar
1 1/2 tsp. Worcestershire sauce
Pinch kosher salt
Pinch freshly ground black pepper
1 C. Silken soft tofu
2 T. extra virgin olive oil

Starting on the lowest speed, chop the cheese cubes in the blender jar until it settles into the bottom of the jar, gradually increasing speed. Add the garlic down the chute and chop until minced. Next, add the mustard, white wine vinegar, Worcestershire sauce, salt and pepper and tofu to the blender and blend until smooth. While the blender is running, drizzle olive oil down the middle of the vortex that has formed. Add more or less of the olive oil and blend until it reaches salad dressing consistency.

NUTRITION FACTS: Serving size: 1 tbsp. per serving, 16 servings