

Creamy Garlic Scapes Salad Dressing

Prep time	Total time
10 mins	10 mins

Gluten Free | Grain Free | Egg Free | Sugar Free | Vegetarian

Servings: 4 Servings

Ingredients

- **Always refer to packaging labels for the most up to date allergy information**
- 2 Tbsp garlic scapes (fresh, or frozen), coarsely chopped
- 1/4 Cup extra virgin olive oil
- 3 Tbsp plain unsweetened yogurt, or sour cream
- 1 Tbsp mayonnaise
- 1 Tbsp fresh lemon juice
- 1 tsp dijon mustard
- 1/4 tsp cider vinegar
- 1/2 tsp fresh ground black pepper
- 1/4 tsp sea salt
- 1 tsp honey (optional)

Caesar Salad

- 1 head romaine lettuce, torn into bite size pieces
- 1 Cup gluten free croutons
- 1/4 Cup Asiago, or Parmesan cheese shavings
- 2 tsp capers

Instructions

1. In a small food processor, add chopped Garlic Scapes, pulse several times until finely chopped. You may have to scrape down the sides a couple of times to get even results.
2. Add oil, yogurt, mayonnaise, lemon juice, mustard, vinegar, pepper, and salt. Process until creamy and smooth. Taste and add pepper and salt if needed, or if you're feeling adventuresome, add about a half teaspoon of Thai Fish Sauce, or Tamari Sauce. Taste again, adjust as needed.

Garlic Scapes Caesar Salad

1. Add lettuce to salad bowl, drizzle with dressing, toss. Drizzle with more dressing and toss again as needed.
2. Top with cheese, gluten free croutons and capers. Best if served immediately.
3. Store and refrigerate extra dressing for up to a week.

Notes

Please keep in mind that making substitutions will change the final outcome.

Crispy Capers: To make, add a couple of teaspoons of capers (drained) and a dab of oil to a small frying pan. On medium heat, shake and stir the capers for a couple of minutes, until they are lightly toasted all over. Set aside to cool. Sprinkle over Salad just before serving.



Recipe by this Fox Kitchen at <http://www.thisfoxkitchen.com/recipe-creamy-garlic-scapes-salad-dressing/>