

Creamy Caesar Dip

- 2 anchovy fillets, rinsed
- 2 garlic cloves, minced
- 1 cup mayonnaise
- ½ cup sour cream
- 1 ounce parmesan cheese, grated (1/2 cup)
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh parsley
- 1/8 teaspoon pepper

Pulse the anchovies and garlic in a food processor until finely minced. Add the mayonnaise, sour cream, Parmesan, and lemon juice and process until smooth, about 30 seconds. Transfer to a medium bowl and stir in the parsley and pepper. Refrigerate until the flavors have blended, at least 1 hour. Serve chilled with crackers or crudites.

We served this dip with an Italian white wine blend called Est! Est! Est! and three Italian red wines, Anglianico, Salice Salentino and a Tuscan Merlot