

Ultimate Dressing*

for trading purposes



OVERVIEW

This remarkable concoction began life as a specialist. It was merely the World's Best Caesar Dressing. And it still is. But what a shame to limit the application of this stuff to romaine lettuce! "It Shall Not Be So!" is the rallying cry and chief slogan of the Recipe Rangers. Our mission is to promote, provoke and propagate the application of what we modestly call Ultimate Dressing to all sorts of new gustatory adventures. Keep some in the refrigerator for application to sandwiches—or just plain bread—at a very minimum. We have seen people use it to make fast food items (like breakfast sandwiches, for example) come to life. Oh, you can still apply it to salads, of course, but get crazy, get adventurous! Use it atop your favorite omelette. Lather it on hamburgers and hot dogs. You see where we're going. In other words, enjoy it...widely! And wildly!

INGREDIENTS

1-1/2 cups	extra virgin olive oil
3/4 cup	freshly grated parmesan cheese
4-5	anchovies
8+ cloves	fresh garlic, peeled and pressed (or 2 TBSP chopped)
juice of	1 lemon and 1 lime
1/3 cup	rice vinegar or to taste
1	egg
4 shakes	Worcestershire sauce
1 shake	Tabasco sauce
pepper	to taste

PREPARATION AND VARIATION

Throw everything into the blender and whip until smooth and creamy. Refrigerate. It'll keep for a week or two, but you may have to whip it up once or twice if it separates. Best solution is to eat it first.

Tinkerers have been known to substitute romano for parmesan and anchovy paste for whole anchovies. They've also varied the amount of garlic, used limes instead of lemons, used wine vinegar instead of rice vinegar, experimented with adding minced fresh herbs and goodies like pine nuts. And some bump up the Zing Factor by increasing the Tabasco or adding a teqaspoon or so of wasabi. A Recipe Rangers motto (exasperating to some by-the-bookers) is "have at it"!

recipe trading 101

For people new to the subtle and varied art of recipe trading, here's a Quick Start guide. 1. Always have a tradeable recipe handy (like this Ultimate Dressing recipe). 2. Be ready for opportunities to talk "food", then ask something like "have you ever traded recipes?" Or "what's your favorite recipe?" 3. Exchange recipes, or accept an IOU if the other person doesn't have a recipe handy. Be sure to write your name and address somewhere on this sheet (the back is nice) if you really want to get an IOU recipe. 4. If you like the recipe, feel free to submit it to www.reciperangers.org for possible inclusion on the website.

*This recipe is excerpted from *Recipe Rangers in the West: Book One*, a one-of-a-kind book of travel tales, yummy recipes, interesting characters and visitable places. It is authored by E. T. Ellison and Barbara Montgomery and published by Wynderry Press (www.wynderry.com), © copyright 2002-2003. All rights reserved.

VISIT THE WEBSITE

If you're a traveler or somebody who likes to cook, or somebody who likes to occasionally indulge their taste buds with new sensations or likes to meet people and/or discover interesting things about your fellow man or woman, you might want to visit the Recipe Rangers website. Why?

- Our entertaining Styles of Recipe Trading series, and *Recipe Rangers in the West* sample pages featuring witty tales of our trading encounters in odd places.
- Photo library of interesting places to visit. And you can email us your own favorites if you're contributionally inclined.
- You can buy stuff like the *Recipe Rangers in the West* (book) if you're so inclined.
- Links to travel, food and other sites
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www.reciperangers.org
You can also contact us by snailmail at:
P O Box 352
Klickitat, WA 98628

