Caper-Dijon Dressing
Makes 1 cup

1 tablespoon French Dijon mustard
2 tablespoons capers in salt, rinsed and dried
1 tablespoon Champagne vinegar
1 tablespoon freshly squeezed lemon juice
3 anchovy filets
2 ounces freshly grated Parmigiano Reggiano or other hard salty cheese
1 tablespoon finely chopped garlic
¾ cup robust extra virgin olive oil
2 tablespoons chopped fresh flat-leaf parsley
Sea salt and freshly ground black pepper to taste

Place the mustard, capers, vinegar, lemon juice, anchovies, cheese and garlic in the bowl of a food processor and blend until smooth. With the processor running, slowly drizzle in the olive oil. Taste for balance adding more oil, vinegar or lemon juice as needed. Blend in the parsley and season with salt and pepper. Use right away or place in a covered container and refrigerate. Bring to room temperature before using.