

## Caesar Wings

Serves: 2-4

### Ingredients

- 6 fillets [Crown Prince Natural Anchovies in Pure Olive Oil](#), drained
- 2 cloves garlic
- 1 tsp whole grain Dijon mustard
- ½ cup grated parmesan cheese, divided in half
- 1 lemon, zested and juiced
- 1 large egg yolk
- ¼ cup vegetable oil
- salt and black pepper, to taste
- 8 whole chicken wings



### Directions

Place anchovies, garlic, mustard, half of the parmesan cheese, lemon zest, half of the lemon juice, egg yolk and black pepper in a food processor or blender bowl. Turn food processor on and slowly add oil. Taste and add more lemon juice, salt and pepper as needed. Transfer to a bowl and set aside.

Toss chicken wings with 2-3 tablespoons of vegetable or olive oil, salt and pepper. Cook wings on a heated grill over medium high heat until cooked through. Toss cooked wings with dressing and remaining parmesan cheese.

Serve immediately.