



Parmesan Peppercorn Creamy Dressing

My First Bite

I first tasted this dressing at a tiny roadside diner. The peppery kick mixed with creamy cheese was magic. It turned a simple salad into something special. I knew I had to make it myself. **Ever wondered how you could turn basic greens into something unforgettable?**

A Kitchen Surprise

My first try at this recipe was a funny mess. I accidentally used way too much black pepper. We all coughed and laughed at the dinner table. It was still delicious, just very strong. **This reminds me that cooking is about joy, not perfection.**

Flavor Secrets

Two things make this dressing stand out. The Worcestershire sauce adds a deep, savory flavor you will love. Freshly grated Parmesan cheese makes it wonderfully rich and smooth. Which flavor combo surprises you most? Share your thoughts below!

A Dressing's Journey

This style of creamy peppercorn dressing became popular in American steakhouses. It was a fancy way to serve a simple side salad. The recipe has changed a lot for home cooks. *Did you know many chefs use buttermilk instead of milk?* What is your favorite salad topper?



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Ingredients:

Ingredient	Amount	Notes
Mayonnaise	1 cup	
Whole milk	1/4 cup	
Parmesan cheese	1/4 cup	Freshly and finely grated
Ground black pepper	1 tablespoon	
Red wine vinegar	2 tablespoons	
Onion powder	1 teaspoon	
Garlic powder	1 teaspoon	
Coarse Kosher salt	1 teaspoon	
Worcestershire sauce	1/2 teaspoon	
Lemon juice	1/4 teaspoon	

Making Your Own Steakhouse Dressing

Step 1

Gather all your ingredients on the counter. This makes the mixing process so much easier. Use freshly grated parmesan cheese for the best flavor. It melts into the dressing perfectly.

See also [Best Yet Banana Mini Muffins Recipe](#)

Step 2

Whisk everything together in a medium bowl. A food processor also works for a super smooth result. Mix until the dressing is completely creamy and combined. (Hard-learned tip: Grind your pepper fresh for a stronger, brighter taste).

What is the key to a smooth, non-gritty dressing? Share below!

Cook Time: 5 minutes

Total Time: 35 minutes

Yield: About 1.5 cups

Category: Dressing, Sauce

Shake Up Your Salad Night

This dressing is a fantastic base for creativity. Try one of these fun twists next time you make it.

Spicy Kick: Add a pinch of cayenne pepper or a dash of hot sauce.

Herb Garden: Stir in two tablespoons of fresh chopped parsley and chives.

Bacon Lover's: Crumble in two slices of cooked, crispy bacon.

Which spin are you most excited to try? Vote in the comments!

Serving Your Creamy Creation

This dressing does more than just top greens. Drizzle it over a classic wedge salad. Use it as a dip for crispy chicken tenders. It also makes a great sauce for a steak sandwich.

Pair it with an iced black tea for a non-alcoholic treat. A crisp lager or pale ale complements the peppery flavor.

Which would you choose tonight, a salad or a dip?



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Keep It Fresh & Make It Ahead

Store this dressing in a sealed jar. It keeps well in the fridge for one week. I always make a double batch. It saves time for busy weeknights. My grandson loves it on his veggie sticks. Why this matters: A ready-made dressing makes healthy eating so much easier. Give the jar a good shake before you use it. The flavors will blend together again perfectly. What's your favorite thing to dip in this creamy dressing?

See also Creamy Green Goddess Dressing and Dip

Quick Fixes For Common Problems

Is your dressing too thick? Just whisk in a little more milk. If the pepper taste is too strong, add a touch more mayo. Found it a bit bland after chilling? Season with another pinch of salt. Taste as you go to make it just right for you. A friend once added too much vinegar. We fixed it with extra parmesan. Why this matters: Simple tweaks ensure a perfect result every single time.

Your Questions, Answered

Q: Is this dressing gluten-free? A: Yes, it is! Just check your Worcestershire sauce label to be safe.

Q: Can I make it ahead of time? A: Absolutely. Making it ahead lets the flavors get even better.

Q: What can I use instead of milk? A: Buttermilk works great for a tangier taste. Give it a try.

Q: Can I use pre-grated parmesan cheese? A: Freshly grated melts and tastes much better. It is worth the effort.

Q: How do I double this recipe? A: Just double all the ingredients. Use a bigger bowl to mix it.

Your Kitchen Creation

I hope this dressing becomes a staple in your home. It is so versatile and always a crowd-pleaser. I would love to see what you create with it. Share your photos and tag **Savory Discovery on Pinterest**. Happy cooking! —Elowen Thorn.

You need to try !

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Author: Elowen Thorn



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Cooking Method: [No Cook](#)



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Cuisine: [American](#)



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Courses: [Side](#)



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Difficulty: **Beginner**



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Prep time: **5 minutes**



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Cook time: **minutes**



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Chill time: **30 minutes**



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Total time: **35 minutes**



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Servings: **12 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

Creamy and tangy with a peppery punch, this Parmesan Peppercorn

Dressing will dress up any salad! Just like your favorite steakhouse!

See also PB&J Overnight Oats

Ingredients

- ☐ 1 cup mayonnaise
- ☐ 1/4 cup whole milk
- ☐ 1/4 cup parmesan cheese freshly and finely grated
- ☐ 1 tablespoon ground black pepper
- ☐ 2 tablespoons red wine vinegar
- ☐ 1 teaspoon onion powder
- ☐ 1 teaspoon garlic powder
- ☐ 1 teaspoon coarse Kosher salt
- ☐ 1/2 teaspoon Worcestershire sauce
- ☐ 1/4 teaspoon lemon juice

Instructions

1. Whisk together the mayonnaise, whole milk, parmesan cheese, ground black pepper, red wine vinegar, onion powder, garlic powder, coarse Kosher salt, Worcestershire sauce, and lemon juice in a small bowl or in a food processor.
2. Cover and chill for 30 minutes before serving over your favorite salad or use as a dipping sauce.

Keywords: Parmesan, Peppercorn, Dressing, Creamy, Salad