

Cashew Caesar Salad Dressing

Swick

Makes 2 cups | Active Time: 45 minutes | Total Time: 4 hours

Soaking the Cashews

In a medium bowl, soak the cashews for 3 to 4 hours to soften. Strain, reserving the cashews and discarding the liquid.

Step 1: Soaking the Cashews

- 1/2 cup raw cashews
- 2 to 3 cups warm water

Step 2: Preparing the Dressing

- 1/2 cup unsweetened almond milk, or other non-dairy milk
 - 2 1/2 tbsp white wine vinegar
 - 1 clove garlic, peeled
 - 1 1/2 tbsp kelp or dulse granules
 - 1 tbsp natural sweetener such as fruit paste, agave, yacon or honey
 - 1 tbsp light soy or chickpea miso
 - 2 tbsp dijon mustard
 - 1/2 tsp freshly ground black pepper
 - 1/2 lemon, juiced, to taste
- To prepare the dressing, in a blender, add the cashews along with the rest of the ingredients and blend until smooth. Adjust the sweetness and garlic if you wish.
- Store in a sealed container in the refrigerator.