

Ranch Dressing | Oil-Free

Swick

Makes 1 cups | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Making the Dressing

- 1/2 cup raw cashews, soaked and drained*
- 1/4 tsp garlic granules
- 1/4 tsp onion granules
- 1 tbsp nutritional yeast
- 2 tsp Dijon mustard
- 1 tsp vegan Worcestershire sauce
- 1 tsp horseradish
- juice of 1/2 a lemon
- 1/2 to 3/4 cup non-dairy milk
- 1 tbsp fresh dill, minced
- 1 tbsp fresh parsley, minced
- 1 tbsp fresh chives, minced
- sea salt, to taste
- freshly ground black pepper, to taste

To make the dressing, add the cashews, garlic and onion granules, nutritional yeast, mustard, horseradish, lemon juice and 1/2 cup non-dairy milk to a high-speed blender.

Blend the mixture until completely smooth — adding more non-dairy milk until you reach a nice thick, but still pourable, consistency. Depending on the intended purpose of the dressing, and how thick you like your dressing, add more or less non-dairy milk as desired.

Lastly, taste for seasoning. Note that this dressing is quite nice with a good amount of freshly ground black pepper, so don't be too shy with it.

*Note: This dressing can also be made quite quickly, if you already have Cashew Sour Cream on hand. If using cashew sour cream, mix 1/2 cup of the sour cream with the remaining ingredients. Depending on the thickness and tartness of your sour cream, you may need to use more or less non-dairy milk and lemon juice.

Refrigerate the dressing until ready to use. This dressing can be used as a dressing and/or as a dip.