

Ranch dressing

Time to prepare: 10-15 minutes

Difficulty: Very Easy

Utensils: knife, Blender / Food processor / Immersion blender

Adaptable: Yes

Vegetarian: Yes

Vegan: Yes

Dish origin: USA

Ingredients:

- 120g of raw cashews
- 120ml of water
- 40ml of freshly squeezed lemon juice
- 200g of tofu, crumbled, just add 100g more of cashews/eggless mayo for soy free version
- 1 tablespoon homemade dijon mustard or store bought mustard
- 2 tablespoons chopped onion
- 2 garlic cloves
- 1 teaspoon fresh herb of your choice
- 1 teaspoon miso or salt
- 1/2 teaspoon of black pepper

Preparation:

Pre-soak the cashews for 4-6 hours before making this sauce. Add the soaked cashews, water and lemon juice to your blender/food processor/immersion blender and blend until smooth. Add the rest of the ingredients and process until creamy. If you want a softer flavor on the onion and garlic you can cook them in water/oil/vinegar before adding them to the mixture. You can store this for up to 2 weeks in the fridge.

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