

CASHEW DRESSING

Gluten Free Dairy Free Low Chemical

Makes approx 2 cups

Ingredients:

1 cup raw cashews
1 clove garlic, peeled
½ tsp citric acid
¼ tsp iodized salt
1-1 ½ cups water



Method:

- In a blender combine the cashews, garlic, citric acid, salt and 1 cup of water.
- Blend ingredients until they are smooth and thick
- If you prefer a thinner consistency, gradually blend in reserved water until you reach your desired consistency

Serving suggestions:

- Salad dressing
- Dipping sauce with vegetables
- Spread on hot potatoes instead of sour cream
- As an aioli for chicken tenders or calamari
- As a pasta sauce