

RANCH DRESSING

- 1 cup mayo
- 1 tsp chopped fresh chives
- 1/2 tsp dried dill
- 2 tsp dried parsley
- 1/4 tsp granulated garlic or 1 clove crushed fresh garlic
- 1/8 tsp onion powder
- 1/4 tsp ACV
- 2 tbsp water
- grind of pepper (white or black)
- 1/4 tsp sea salt

Combine all ingredients in jar.

Add some unflavored milk or water to thin if dressing is too thick.

PEANUT DRESSING

- 1/2 cup unsweetened peanut butter
- 3 Tbsp rice wine vinegar
- juice from one lime
- 1/4 cup neutral tasting oil
- 2 Tbsp gluten-free tamari (soy sauce)
- 4 Tbsp raw honey
- 3-4 cloves of garlic
- 1-2 inch piece of fresh ginger, chopped
- 1 1/2 tsp salt
- 1/4 tsp crushed red pepper flakes
- 3 Tbsp clean filtered water

Combine ingredients in blender and emulsify.

Run jar under hot water to melt oil if it solidifies and shake.

AUTUMN DRESSING (AWESOME SAUCE)

- 1/2 cup quality extra virgin olive oil
 - 1/4 cup filtered water
 - Juice of 1 lemon
 - 2 Tbsp apple cider vinegar
 - 2 Tbsp maple syrup
 - 1 Tbsp dijon mustard
 - 1/2 inch knob of fresh ginger
- {grate with a microplane if your blender isn't powerful!}
- 2-3 cloves of fresh garlic
 - 1/4 tsp salt / generous grind of black pepper
 - Pinch of cayenne

Combine ingredients in blender and emulsify.

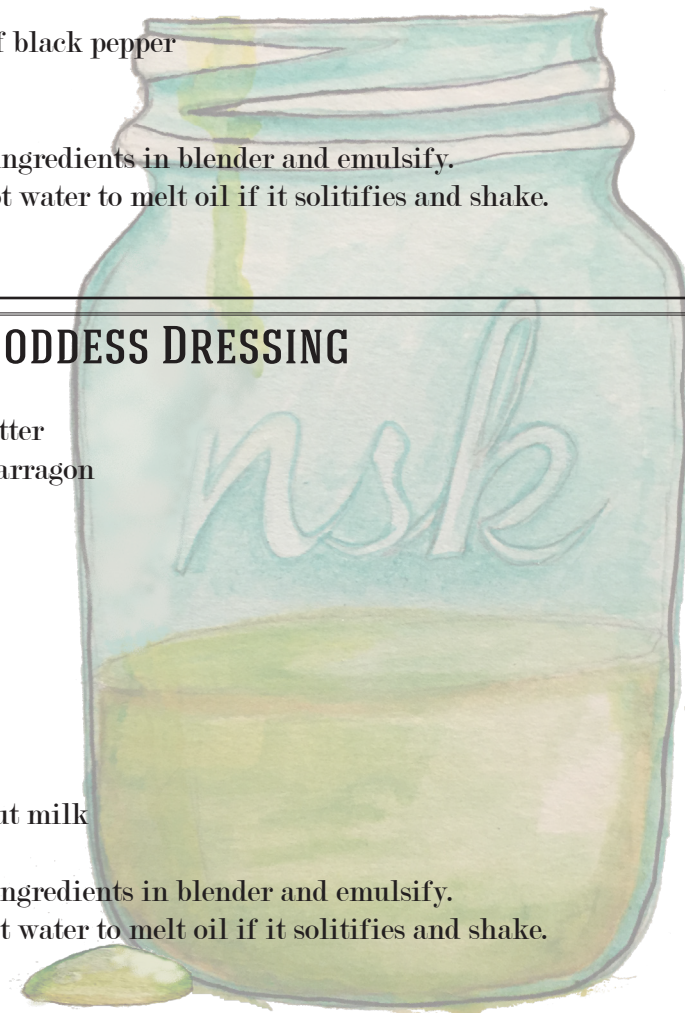
Run jar under hot water to melt oil if it solidifies and shake.

GODDESS DRESSING

- 1/3 cup tahini or cashew butter
- 1/2 cup fresh parsley and/or tarragon
- 2 green onions
- 2 drops of fish sauce
- 1 tsp toasted sesame oil
- 2 Tbsp Coconut Aminos
- 2 Tbsp ACV
- 1/2 lemon
- 2 cloves garlic
- 1/4 cup olive oil
- 1/4 cup full fat canned coconut milk

Combine ingredients in blender and emulsify.

Run jar under hot water to melt oil if it solidifies and shake.



Lasts for one week in the refrigerator.