

# Ranch Dressing

Serves 11

Common allergens: tree nuts, may contain gluten (oat milk)

Time: 35 minutes

Adapted from [Minimalist Baker](#)



VEGAN



VEGETARIAN



DAIRY FREE

## Ingredients

- 1 cup raw cashews (soaked in hot water 30 minutes, or overnight in cool water)
- 2/3 cup unsweetened oat or almond milk
- 2 teaspoons lemon juice
- 3 cloves garlic, peeled
- 1/2 teaspoon sea salt (plus more to taste)
- 1/2 teaspoon black pepper
- 1/2 teaspoon onion powder
- 1 tablespoon apple cider vinegar
- 1 tablespoon dried dill
- 1 tablespoon fresh minced parsley (optional)
- 1 teaspoon fresh chives (or 1/2 the amount dried chives // optional)

## Directions

1. Soak cashews in very hot water for 30 minutes (or overnight in cool water). While cashews are soaking, measure out almond milk and add lemon juice and set aside to curdle (this makes your vegan “buttermilk”).
2. Drain and rinse cashews several times and drain again. Then transfer to a small blender (a blender is preferred over a food processor for achieving a smooth texture) and add oat buttermilk, garlic, salt, pepper, onion powder, vinegar, and maple syrup. Blend on high for 1-2 minutes or until very creamy and smooth.
3. Add herbs and pulse several times to incorporate (you don’t want it fully puréed).
4. Taste and adjust flavor, as needed, adding more salt for saltiness, maple syrup for sweetness, lemon juice or vinegar for acidity, garlic for garlic flavor, or herbs for a more herbal flavor.
5. Use immediately at room temperature or refrigerate for 3-4 hours to chill. It will thicken in the refrigerator, so you can add more almond milk or water later on to thin if needed.
6. Enjoy with vegetables, salads, cauliflower wings, or pizza! Store leftovers covered in the refrigerator up to 7-10 days. Not freezer friendly (will likely separate upon thawing).

## Notes

- To make this recipe gluten-free, use a plant milk that is certified gluten-free (try almond or cashew).
- You can substitute dried or fresh herbs – in general, you’d need about 2-3 times more fresh than dried, but you can also add more or less according to taste.
- Make your own [oat milk](#) if you’d like! You can quickly make oat milk in the blender before preparing this recipe.

Recipe from [Planet-Based Tips and Tricks, Spring 2022](#)