

Cashew Ranch Dressing

SCD dressing



Ingredients:

- 1 ½ cups Cashews or macadamia nuts, raw (or ½ of each)
- 1- 1½ cups Water (use less water for thicker dressing or dip)
- 3 Tbsp Lemon juice, fresh
- 1-2 Garlic cloves, pressed
- 1 tsp Sea salt, unrefined
- ¼ tsp Oregano
- ¼ tsp Basil (or 2 fresh leaves)
- ¼ tsp Thyme
- ¼ tsp Mint (or 2 fresh leaves)
- 1 Celery stalk, chopped
- 1 Tbsp Tamari or Coconut Aminos (www.coconutsecret.com)

Directions:

- 1.) Place all ingredients in a blender
- 2.) Blend until smooth and creamy.
- 3.) Allow to sit for 15 minutes, then shake before serving

Notes / Suggestions:

- 1.) Makes 2 cups.
- 2.) Use only ½ cup water to make a thicker ranch dip.
- 3.) This recipe may be used as a type of mayonnaise (tastes great with tuna!)