

Vegan Garlic Aioli (John's)

- 1 cup raw cashews, soaked for 1–2 hrs
- 15oz can white beans, rinsed and drained
- 1/2 cup water
- 2–3 cloves garlic
- 2 Tbs lemon juice
- 1 Tbs nutritional yeast
- 1/2 tsp salt

Add all ingredients to blender and process until smooth and creamy. You will probably have to stop and scrape down the sides a few times.

Vegan Chipotle Mayo (Debbie's sister)

- 1 cup raw cashews, soaked
- 1 chipotle pepper in adobo (from the can)
- 1 clove fresh garlic
- Juice of 1 lime
- ¼ cup + 3 Tbsp water
- ¼ tsp Cumin
- ½ tsp salt (optional)

Combine all ingredients in high speed blender or food processor. Blend for 45-60 seconds until smooth and creamy. Add more water if necessary in 1 Tbsp increments. Serve on lots of yummy foods. Refrigerate for up to 7 days

Ranch dressing (Forks over Knives)

- 1 12 oz pack of silken tofu
- 3 Tbsp plant milk
- 2 tsp onion powder
- 1.5 tsp white wine vinegar
- 1.5 tsp garlic powder
- Salt and pepper to taste
- 2 tsp chopped fresh parsley (or ½ tsp dried)
- 2 tsp chopped fresh dill (or ½ tsp dried)
- 2 tsp fresh chives (or ½ tsp dried)

Blend all ingredients up to Salt & Pepper until creamy and smooth. Stir in parsley, dill & chives. Chill before serving. Thin with additional milk if needed. Refrigerate up to 4 days

Sriracha Lime Aioli (from Minimalist Baker)

- ¾ cup raw cashews (soaked)
- 5 gloves garlic (minced/smashed)
- ¼ cup water + 1 Tbsp
- 1-2 tsp olive oil
- 1 tsp maple syrup
- 1 Tbsp lime juice
- Salt and pepper to taste
- 1 tsp sriracha
- 1 pinch chili powder,
- 1 pinch smoked paprika
- 1 pinch ground cumin
- ½ tsp nutritional yeast

Place all ingredients in blender and blend on high until creamy and smooth. Add more water as needed. Serve on grilled corn, or veggie burgers or roasted/grilled veggies. Excellent addition to your power bowls.

Balsamic Vinegarette Dressing 3-2-1 (Engine 2)

- 3 parts balsamic vinegar
- 2 parts Dijon mustard
- 1 part maple syrup

Mix all together and enjoy

Tahini Dipping Sauce (Forks over Knives)

- ½ cup Tahini
- ¼ cup lemon juice
- 3 cloves garlic, minced
- Salt and pepper to taste.
- If more zing desired: stir in ¼ cup fresh tarragon, cilantro or chives

Combine ingredients in blender with 1 cup water. Blend until creamy and smooth. Add water, 1 Tbsp at a time, as needed. Chill at least 30 min before serving. Makes a great dip for veggies, pita chips, baked tortilla chips, etc.