

# Vegan Ranch Dressing

1 C. vegenaïse (I use the Follow Your Heart brand)

1 ½ T. nondairy, unsweetened milk

½ T. dill weed

½ T. dried basil leaf

½ t. Garlic granules

½ t. Onion granules

¼ t. Himalayan, Real, or Sea salt

A pinch of cayenne (optional)

Put all the ingredients in a container. I use a mason jar. Stir ingredients together then put the lid on the jar and shake it up really well. I prefer this method rather than putting it in a blender. I waste less of the dressing by transferring it into another container. All my family prefers this dressing to any store-bought dressing. Try this! It's a winner.

Recipe by Kelly Pomeroy