



RANCHY RANCHERSON DRESSING

(V, DF, GF)

INGREDIENTS

- 3/4 cup vegan mayo (I use Sir Kensington's)
- 1/2 cup unsweetened dairy-free yogurt (I used So Delicious Coconut Milk Yogurt Alternative)
- 2 tablespoons apple cider vinegar
- 1/4 to a 1/2 teaspoon salt (depending on your tastes)
- 2 tablespoons fresh dill, chopped (or more if you like dill as much as my husband)
- 1 teaspoon garlic powder
- 1/4 teaspoon pepper
- 1/2 teaspoon onion powder

DIRECTIONS

1. *Place all ingredients in a blender (high speed or regular) until mixed. You could also just place them all in a bowl and whisk by hand. Do what is easiest for you!*

Tips and Tricks

- *Can't find dairy free yogurt? Try using unsweetened almond milk instead. It will create a thinner yogurt, but still delicious!*
- *Serve on salads, baked potatoes, as a dip for french fries or more!*

PREP TIME: 15 MIN

COOK TIME: 0 MINS

TOTAL TIME: 15 MINUTES

RECIPE BY: CAROLYN J. BRADEN

www.carolynsbloomingcreations.com