

ground leaf

Caesar Dressing

1/2 cup raw cashews*
1/3 – 1/2 cup water**
1 stalk celery
1 TB lemon juice
1/2 TB Dijon mustard
2 tsp capers
1 tsp nutritional yeast
1 tsp soy sauce
1 tsp apple cider vinegar
1/2 tsp garlic powder
1/2 tsp salt
1/2 tsp black pepper
1 garlic clove, germ removed***

1. Add all ingredients to a blender. Blend until very smooth. Scrape down sides as necessary.

*if not using a high powered blender, soak cashews at least 6 hours.

**start with 1/3 cup water and slowly increase to desired consistency.

***garlic germ is the sprout in the center of a garlic clove. When using raw garlic, the germ can be bitter, especially in older garlic. To remove, cut clove in half and use the tip of a knife to pull it out and discard.

Recipe adapted from Oh She Glows: <http://ohsheglows.com/2014/11/24/crowd-pleasing-vegan-caesar-salad/#ixzz41cyvbOek>