

Creamy, Dreamy Vegan Dressings

The heat is here already in Texas. That means salads brimming with fresh local produce show up on our table every day. While a vinaigrette dressing is always delicious, there are times something rich and creamy is in order. Here are two of my recent go-to recipes.

Tahini Ranch Dressing

When I saw the words “tahini ranch,” I was intrigued and put the recipe to test that same evening. Here is the version I ended up with after a few tests, as well as a link to the original.

- 1 cup smooth tahini (I’m loving this one from Artisana right now, raw and organic)
- ½ cup lemon or lime juice (lime is my favorite)
- 2 tablespoons apple cider vinegar
- ½ cup water (you will need more to thin if you don’t serve immediately)
- 1 spring green onion, chopped
- 2-3 tablespoons maple syrup
- 2 tablespoons olive oil
- Salt and pepper to taste
- 1 cup finely chopped dill, chives and parsley (or 1 heaping tablespoon of each, dried)

Place all ingredients in a high speed blender and enjoy on your next salad!

Adapted from NYT Cooking

Green Goddess Dressing

This gorgeous dressing just needs some fresh, chopped romaine

and tomato wedges – or feel free to experiment with your own raw veggie base.

- 1 cup fresh parsley stems and leaves (I prefer the flat-leaved Italian)
- 1 cup packed fresh watercress or spinach leaves, stemmed
- 2 tablespoons tarragon leaves, rinsed (dried tarragon works equally well)
- 3 tablespoons minced chives
- 1 shallot or 2 green onions
- 3 tablespoons fresh lemon juice
- 1 tablespoon plus 1 teaspoon apple cider vinegar or white balsamic vinegar
- $\frac{1}{2}$ cup sunflower oil or mild olive oil
- $\frac{1}{2}$ cup vegan mayo (I like Just Mayo)
- Salt and pepper to taste

Place all ingredients in a high speed blender and thin with water to achieve the desired consistency. Enjoy!

Adapted from NYT Cooking