



-LEARNING COMMUNITY

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Condiments

Creamy

Begin with a cream base, then create cheese, sour cream, soup, mayonnaise, etc. by adding a few ingredients.

Cashew Cream Base

- 1 cup of soaked cashews (substitutes: soaked nuts/seeds, legumes, tofu, sweet potatoes, yams, etc.)
- 1/2 teaspoons salt, miso or nutritional yeast
- 1/4 teaspoons lemon powder, grass or lemon peel spice; or 1/2 tablespoon lemon juice (optional)
- Cover with water or vegan milk – soy, coconut, hemp, or almond

Blend all recipe ingredients until smooth with a Vitamix (or another blender device).

Sour Cream

- Cashew cream base
- 1/2 tablespoon apple cider, balsamic, or UME plum vinegar

Cheese Sauce

- Cashew cream base
- 1/4 cup nutritional yeast
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon coriander
- 1/2 teaspoon dry mustard

Please also see [Dairy and Egg Free](#) for additional options.

Cream Soup Base

- Cashew cream base
- 1/2 teaspoon of garlic powder
- 1/4 teaspoon onion powder
- 1 tablespoon nutritional yeast
- 1 teaspoon miso
- 1/8 teaspoon stevia, 1/2 teaspoon agave or a pitted date
- 1/2 teaspoon dried thyme
- Mushrooms or other veggies

Whipped Cream (fridge)/Ice Cream (freezer)

- Cashew cream base
- 1 tablespoon avocado, banana, applesauce, soaked nuts/seeds, coconut butter or flakes
- 1/8 teaspoon stevia, 1/2 teaspoon agave or pitted dates

Mayonnaise

- Cashew cream base
- 1 1/2 tablespoons apple cider, balsamic, or UME plum vinegar
- 1/2 teaspoon dry mustard
- 1/4 teaspoon onion powder
- 1/2 teaspoon garlic powder

Tartar Sauce:

- Mayonnaise base
- 1-2 teaspoons of dill weed spice or 3 tablespoons of chopped dill pickles

Salad Dressing:

- Mayonnaise base
- 1 cup of vegetable broth, water, or olive oil
- 1/4 cup nutritional yeast (*optional*)



Caesar Salad Dressing

Shared by community member

- 2 tbsp apple cider vinegar
- 1/2 cup raw cashews
- 3 tbsp nutritional yeast
- 1 tbsp hemp seeds
- 10 walnuts
- 1/4 cup lemon juice or 1/2 tsp of lemon powder
- 1/4 cup olive oil, vegetable broth, or vegan milk – soy, coconut, hemp, or almond
- 2 cloves garlic or 1/4 teaspoon of garlic powder
- 1 teaspoon salt or miso
- Black pepper to taste
- 1/4 cup water

Blend all ingredients to a high-speed blender, add to your greens, and enjoy!

Jam

Click: <https://sugarfreelondoner.com/sugar-free-strawberry-jam/>

Lemon Cubes

Shared by community member

These cubes can be used to enhance a simple container of water or tea. Measurements are chosen by the cook.

- Filtered water
- Cleaned, organic lemons
- Turmeric
- Ground cinnamon
- Ground ginger

Clean and cut lemons, then add all ingredients into an emulsifier (re: Nutri Ninja). Blend well until smooth. Add mixture into as many ice trays that can accommodate the mixture. Place filled trays in the freezer, allowing them to freeze solid for 24 hours. Take cubes from trays and store them in a freezer bag for later use.

Olive Oil

Put can of olives in blender to make olive oil.

May want to use low sodium olives to reduce the salt intake.



Dairy and Egg Free

Butter

- 3/4 cup of avocados, banana, applesauce, soaked nuts/seeds, coconut butter or flakes
- 1/4 cup of vegan milk – soy, coconut, hemp, or almond
- 1/4 teaspoon of salt, miso, or nutritional yeast
- 1 tablespoon of coconut oil

Place ingredients in a blender and run until it reaches desired consistency.

Cheese

- 1 cup of soaked cashews (substitutes: soaked nuts/seeds, legumes, tofu, sweet potatoes, yams, etc.)
- 1/2 teaspoon salt or miso
- 1/4 teaspoons lemon powder, grass or lemon peel spice, or 1/4 tablespoon lemon juice (optional)
- 1/4 cup nutritional yeast
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon coriander
- 1/2 teaspoon dry mustard
- Cover with water or vegan milk – soy, coconut, hemp, or almond

Blend ingredients until smooth with a blender.

Alternative cheese recipe: combine legumes, sweet potato, carrots, miso, nutritional yeast, sauerkraut, and water in a blender to create a creamy cheese. Legumes are the base with the remaining ingredients added according to your desired taste.

Various Vegan Cheeses

Shared by community member

Homemade Vegan Cheese

Parmesan Cheese

Shared by community member

- 1 cup of cashew nuts
- 4 tablespoon nutritional yeast
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon salt or miso

Put all in blender and blend until powder



Scrambled Eggs

Scrambled Eggs with cheese and sautéed vegetables.

- Roast or sauté vegetables
- Crumble tofu and sauté in a pan (*optional*)

Cheese Sauce

- 1 cup of soaked cashews (substitutes: soaked nuts/seeds, legumes, tofu, sweet potatoes, yams, etc.)
- 1/2 teaspoon black salt (egg flavor), salt, or miso
- 1/4 teaspoons lemon powder, grass or lemon peel spice, or 1/4 tablespoon lemon juice (*optional*)
- 1/4 cup nutritional yeast
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon coriander
- 1/2 teaspoon dry mustard
- Cover with water or vegan milk – soy, coconut, hemp, or almond

Blend ingredients until smooth with a blender.

Alternative cheese recipe: combine legumes, sweet potato, carrots, miso, nutritional yeast, sauerkraut, and water in a blender to create a creamy cheese. Legumes are the base with the remaining ingredients added according to your desired taste.

- Stir in all ingredients until desired warmth and texture.

Cheesy Tofu Scramble

Shared by community member

Ingredients

- 1/4 cup vegan milk – soy, coconut, hemp, or almond
- 2 tablespoons apple cider, balsamic, or UME plum vinegar
- 2 tablespoons Bragg's Liquid Aminos, soy sauce or tamari, to taste
- 1/2 cup nutritional yeast
- 1 1/2 teaspoons smoked paprika or chili powder
- 1 pound firm tofu, drained and squeezed

Directions

1. Mix vegan milk, vinegar and soy sauce in a small bowl. Add nutritional yeast and paprika.
2. Heat oil, water, or vegetable both over medium heat. Crumble in tofu and cook for 4 minutes, scrambling tofu in pan.
3. Pour in the liquid mixture and continue to cook until all the liquid is absorbed.
4. Salt and pepper to taste; add hot sauce, if desired.



Creamy

Begin with a cream base, then create cheese, sour cream, soup, mayonnaise, etc. by adding a few ingredients.

Cashew Cream Base

- 1 cup of soaked cashews (substitutes: soaked nuts/seeds, legumes, tofu, sweet potatoes, yams, etc.)
- 1/2 teaspoons salt, miso or nutritional yeast
- 1/4 teaspoons lemon powder, grass or lemon peel spice; or 1/2 tablespoon lemon juice (optional)
- Cover with water or vegan milk – soy, coconut, hemp, or almond

Blend all recipe ingredients until smooth with a Vitamix (or another blender device).

Sour Cream

- Cashew cream base
- 1/2 tablespoon apple cider, balsamic, or UME plum vinegar

Cheese Sauce

- Cashew cream base
- 1/4 cup nutritional yeast
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon coriander
- 1/2 teaspoon dry mustard

Please also see [Dairy and Egg Free](#) for additional options.

Cream Soup Base

- Cashew cream base
- 1/2 teaspoon of garlic powder
- 1/4 teaspoon onion powder
- 1 tablespoon nutritional yeast
- 1 teaspoon miso
- 1/8 teaspoon stevia, 1/2 teaspoon agave or a pitted date
- 1/2 teaspoon dried thyme
- Mushrooms or other veggies

Whipped Cream (fridge)/Ice Cream (freezer)

- Cashew cream base
- 1 tablespoon avocado, banana, applesauce, soaked nuts/seeds, coconut butter or flakes
- 1/8 teaspoon stevia, 1/2 teaspoon agave or pitted dates

Mayonnaise

- Cashew cream base
- 1 1/2 tablespoons apple cider, balsamic, or UME plum vinegar
- 1/2 teaspoon dry mustard
- 1/4 teaspoon onion powder
- 1/2 teaspoon garlic powder

Tartar Sauce:

- Mayonnaise base
- 1-2 teaspoons of dill weed spice or 3 tablespoons of chopped dill pickles

Salad Dressing:

- Mayonnaise base
- 1 cup of vegetable broth, water, or olive oil
- 1/4 cup nutritional yeast (*optional*)



Vegetable Broth

- Add vegetables and herbs to a large pot – like mushrooms, onions, peppers, garlic, thyme, rosemary, and bay leaves.
- Some peels, stems and roots are edible – like cleaned carrot peels and greens, mushroom bottoms, onion tops, beet and turnip greens. You may want to add these too.
- Cover with water
- Cover and bring to a boil.
- Lower heat a little and simmer for an hour
- Strain the vegetables and herbs out of broth.

Vegetables

Vegetables Melody

Vegetable cooking system: cook a melody of vegetables to make multiple meals.

Steps from Video: using **Pot and Basket**

- Cut up vegetables and place in 9.5" diameter and 8" tall food basket
- Add water to 10" diameter and 9" tall pot
- Desired spices can be added or just enjoy the flavors of the assortment of vegetables
- Cover and cook to desired texture. Stir occasionally
- Eat as a stew or add to legumes, grains, noodles, etc.

Note: a variety of vegetables can also be cooked in an **Instant Pot** (steam, roast, bake, etc.)

Sweet Potato Casserole

Click: <https://www.mydarlingvegan.com/vegan-sweet-potato-casserole/>

Kale Chips

Shared by community member

- 1 bunch organic kale - leaves torn/ finely chop stems
- 2-3 cloves fresh minced garlic
- Extra Virgin Olive Oil to coat
- Sprinkle of kosher salt (or salt substitute, i.e., Trader Joe's Umami)
- Sprinkle of nutritional yeast
- 1/4 cup chopped mixed nuts, i.e., walnuts, almonds, cashews

Spread kale on parchment covered roasting pan or in Dutch oven, coat with oil, sprinkle salt and toppings and roast at 450 degrees for about 20 minutes until garlic and toppings are brown. Be sure to check and mix half way so kale does not burn. Top off with fresh or dried pizza herb.



Legumes

Legumes and Grains

Legume and grain cooking system: soak, cook and store an assortment of legumes/grains using the same dish.

Steps from Video: using **Pressure Cooker**

- Fill 7 cup Pyrex bowl halfway full of legumes or grains (one type or an assortment)
- Legumes only: soak in water for a few hours (timing depends on type)
- Cook in 6-quart pressure cooker - following the manufacturer's instructions
- Store in 7 cup Pyrex bowl.

Note: legumes and grains can also be cooked in an **Instant Pot**.

Easy Bake Falafel

Shared by community member

Click <https://www.eatingbirdfood.com/easy-baked-falafel/#tasty-recipes-33000>

Flatbread/Pancake

Put cooked legumes and/or grains into a blender. Moong beans are a favorite. The amount of added water determines the consistency and outcome – flatbread or pancake. Pour onto a skillet and cook each side until desired texture is reached, which could be soft to crispy.



Grains

Vegetable and Tempeh Fried Rice

Shared by community member

The Rice: 1 1/2 cups of rice (brown or white) and 3 cups of water

Procedure:

1. Bring the water with the rice to a boil.
2. Let it simmer (best to leave the pan completely uncover since the rice will be further cooked later).
3. Fluff the rice with a fork and let it cool down (preferably 24 hours before frying it with other ingredients).

The Vegetable and Tempeh Fried Rice:

- 1 onion (red or white);
- 2 cloves of garlic;
- 1 cup of frozen peas and carrots;
- 1 cup of frozen broccoli and cauliflower;
- 1 tempeh;
- Black pepper to taste;
- 3 tablespoons of soy sauce; and
- 3 tablespoons of peanut or other vegetable oil, or vegetable broth
- 1 green onion.

Procedure:

1. Cut up tempeh into thin slices so they can easily be cooked through
2. Coat the cut-up tempeh slices with one tablespoon of soy sauce.
3. Mince onion and garlic.
4. In a large wok (nonstick if possible) add oil or broth, onion, garlic, frozen vegetables, and tempeh on high heat. Make sure the ingredients are in a single layer if possible, stirring frequently until the onion and garlic are caramelized and the vegetables are tender.
5. Add the remaining soy sauce and black pepper and keep stirring. Stirring frequently will ensure ingredients are evenly cooked and won't burn or stick to the pan.
6. Add the rice and cook the rice with the other ingredients until the rice is heated as well.
7. Turn off the stove and add the chopped green onion and keep stirring with the other ingredients. The remaining heat will cook the green onion and prevent overcooking.
8. Serve it with more soy sauce and peanuts if desired.

Granola

Mix these ingredients in a food processor for a few seconds with a little bit of water to reach desired consistency: rolled oats, chia seeds, hemp seeds, popped amaranth, pumpkin seeds, sesame seeds, flax seeds, sunflower seeds and cinnamon spice.



Pasta

Mac & Cheese Recipe

This is a favorite comfort food made vegan style.

- 4 tablespoons of all-purpose flour
 - 2 teaspoons of salt, miso, or nutritional yeast
 - 5 cups vegan milk – soy, coconut, hemp, or almond
 - 4 tablespoons of vegan butter (see [Butter](#) for homemade option)

 - 4 cups (2 packages - 16 oz) of Daiya Cheese Mozzarella or Cheddar
 - 1 container (6 oz) of Nuttin Ordinary - 100% Raw Vegan Cashew Cheese (*optional*)
OR
Please also see the [Dairy and Egg Free](#) for additional cheese options.

 - 16 oz of elbow pasta
1. Combine ingredients (except pasta) in blender until warm and melted.
 2. Add cooked elbows and ingredients from blender into baking dish.
 3. Bake uncovered in 375 degrees F oven for 25 minutes or until lightly browned.
 4. Distribute Nuttin Ordinary in spoonful's on top and cook for another 5 minutes.

Makes: 8-12 servings. Fills a 2"x 8.5" x 12.5" baking dish.

Nuttin Ordinary

Ingredients: Organic raw cashews, water, Nutritional Yeast, Probiotic Blend

Daiya Cheese for Mozzarella

Ingredients: Filtered water, tapioca and/or arrowroot flours, non-GMO expeller-pressed canola and/or non-GMO expeller-pressed safflower oil, coconut oil, pea protein, salt, vegan natural flavors (derived from plants; no MSG), inactive yeast, vegetable glycerin, sunflower lecithin, calcium citrate, xanthan gum, citric acid, vegan bacterial cultures.

Note: add tuna fish, green peas and breadcrumbs to make tuna casserole from Mac & Cheese.

Plant-based Meat

Thanksgiving Loaf with Cranberry Glaze

Shared by community member

[The Ultimate Vegan Thanksgiving Loaf with Cranberry Glaze](#)



Tofu

Tofu Steaks and Bread

Tofu Steaks are a great meat alternative or as a base for an open sandwich. Sliced sweet potato or yams also make a good sandwich base.

- Make marinate:
 - 1/8 cup of soy sauce
 - 1/8 cup of canola oil, water, or vegetable broth
 - 1 tbsp of nutritional yeast
- Cut tofu steaks about a ½ inch to inch thick.
- Dip tofu steaks in marinate on each side.
- Lightly cover with flour (optional)
- Place in 4 (or more) cup bowl. May want to flip in bowl a couple times to marinate further.
- After marinating for about 30 minutes, cook in skillet or air fryer (350 degrees for 10 minutes in each side) until crispy on the outside.

Homemade Tofu

2 cups of cooked soybeans

3 tablespoons of flaxseed or chia seeds (*optional*). May need to add 3-5 tablespoons of water to reach smooth consistency.

Blend ingredients in a food processor until it's relatively smooth. Form to desired shape, which could be a block (using tofu press), strips, or base for an open sandwich. Bake or air fry for 10 min, which will make the outside crispy and help hold its shape. This can be eaten as is, or marinated and cook again for a few more minutes.

Bacon and Chicken Strips

Yuba (Tofu Skin) or Rice Paper are a great way to make crispy bacon, chicken strips, etc.

- Pour soy milk in wide skillet - about a half inch deep.
- Turn the heat to medium-low. Too hot and it will bubble.
- Wait for a thin layer of skin to form on the top.
- Run knife around the perimeter to loosen it.
- With tongs, pick up the skin and drape over a dowel that's placed on the rim of a bowl. Allow it to drip for a couple minutes.
- Unwrap (if needed) and lay flat in a bowl to marinate. **Or**
- Cut Rice Paper into strips or use thinly slice tofu.

Marinate Yuba or Rice Paper for a couple minutes. Portions depend on your taste preference and the amount of Yuba you made.

- Bacon: soy sauce, vegetable broth (water or canola oil), and nutritional yeast. May also want to add a sweetener like maple or date syrup, or blended pitted dates, and a small amount of liquid smoke.
- Chicken Strips (which can be wrapped around marinated pressed tofu): vegetable broth (water or canola oil), nutritional yeast, and poultry seasoning.
- Cook in a skillet or air fryer (320 degrees for 7-8 minutes) until it becomes crispy.

Note: these strips can also be added to soup, noodle, or rice dishes.



Tuna Fish

Chick peas have a "tuna" taste and can be used to make vegan tuna fish.

- 2 cups cooked or canned Chick Peas (aka Garbanzo beans)
- 1 teaspoon salt, miso, or nutritional yeast
- 2 teaspoon gluten-free tamari
- 1/2 cup mayonnaise (see [Creamy](#) for homemade option)
- 1/4 tsp ground dill weed or ground dill seed

Put all ingredients in a blender or food processor. Run for a few seconds.

New England Glam Chowder

Shared by community member

Click <https://www.theppk.com/2013/10/new-england-glam-chowder-video/> for recipe.

Gardein Recipes

Shared by community member

Click <https://gardein.ca/recipes/> for recipes.

Click the **Recipe** tab for additional Gardein recipes.

Vegan Lobster Roll

Shared by community member

Click <https://www.thespruceeats.com/> for the homepage of the website, or click [Vegan Lobster Roll](#)

Vegan Lobster Mushroom Mac and Cheese Recipe

Shared by community member

Click <https://vegnews.com/> for the homepage of the website, or click [Vegan Lobster Mushroom Mac and Cheese](#)

Jackfruit

Shared by community member

2 - 20 ounce cans jackfruit in water or brine, drained and rinsed
1 large onion
1 large pepper
2-3 cloves garlic, minced
Vegetable broth for cooking

Chop the onion, pepper, and garlic. Cook on the stove, with broth until brown.

Drain and rinse canned jackfruit. Chop the jackfruit.
Add chopped jackfruit to the onion, pepper, and garlic.

Cook on medium, stirring until jackfruit is completely cooked.



Veggie Burger

1 cup of mixed cooked legumes
¾ -1 cup of vegetables (sweet potatoe, peppers, mushrooms, broccoli, etc.)
½ cup of mixed cooked grains
May want to also add other flavoring like tamari.

Put ingredients in a food processor. Create patties from mixture and place on griddle or frying pan on the stove. Cook to desired doneness.

Sweets

Carob Ganache

1 cup carob powder
1/2 cup berries, banana, applesauce, soaked nuts/seeds, coconut butter or flakes
1/8 teaspoon stevia, 1/2 teaspoon agave or a pitted date
Pinch of salt, miso, or nutritional yeast

1 cup of vegan milk – soy, coconut, hemp, or almond

Put ingredients in the blender. Add more or less vegan milk based on desired consistency.

Chocolate Ice Cream

Shared by community member

Click <https://thevegan8.com/4-ingredient-vegan-chocolate-ice-cream/>

Black Bean Chocolate Cookies

Shared by community member

Combine dry ingredients and set aside:
½ cup flour (any flour - see healthy choices below)
1/8 cup ground flax
6 tablespoon pure unsweetened cocoa powder
½ teaspoon salt, miso, or nutritional yeast
½ teaspoon baking powder
¼ cup brown sugar (or substitute white sugar or stevia)

Combine wet ingredients: (blender or food processor - I prefer stand mixer but you have to blend black beans first)

1 15 oz can organic black beans
1 tablespoon of flaxseed and 3 tablespoons of water stirred together until thick
2 tablespoon maple syrup or agave
2 teaspoon vanilla
1 teaspoon almond extract (optional but delicious)
Half stick vegan butter (melted) or 1/4 cup coconut oil (melted)
3 tablespoon milk

Add dry ingredients to wet ingredients and mix – if too dry, add 1 tablespoon or more milk to get a thick cookie batter. Spoon into any size cookie - I get 9 large cookies. I flatten them a bit to desired cookie shape on a greased cookie sheet, pizza pan, or over parchment paper.

Bake at 350 for 21 minutes. Let sit 10 minutes.



Creamy

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- 1/4 teaspoons lemon powder, grass or lemon peel spice; or 1/2 tablespoon lemon juice (optional)
- Cover with water or vegan milk – soy, coconut, hemp, or almond

Blend all recipe ingredients until smooth with a Vitamix (or another blender device).

Sour Cream

- Cashew cream base
- 1/2 tablespoon apple cider, balsamic, or UME plum vinegar

Cheese Sauce

- Cashew cream base
- 1/4 cup nutritional yeast
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon coriander
- 1/2 teaspoon dry mustard

Please also see [Dairy and Egg Free](#) for additional options.

Cream Soup Base

- Cashew cream base
- 1/2 teaspoon of garlic powder
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Mayonnaise

- Cashew cream base
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Tartar Sauce:

- Mayonnaise base
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Salad Dressing:

- Mayonnaise base
- 1 cup of vegetable broth, water, or olive oil
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