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Buttermilk Dressing

Adapted from Smitten Kitchen

1/2 cup well-shaken buttermilk
2 tablespoons mayonnaise
2 tablespoons cider vinegar
1 tablespoon sugar
3 tablespoons finely chopped chives
1/2 teaspoon dry mustard

Whisk together buttermilk, mayonnaise, vinegar, sugar, dry mustard, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a large bowl until sugar has dissolved, then whisk in chives. Toss with your favorite greens.

Lemony Mustard Dressing

From the Kitchen of Kaly

1/4 C olive oil
3T Dijon mustard
3 T lemon juice
1/2 t salt
1 t pepper

Mix the mustard, lemon juice, salt and pepper in a blender. As the blender is going slowly pour in the olive oil. Adjust for seasoning preference and then store in the fridge for up to two weeks.

Kaly's Savory Dressing

1 cup Nutritional Yeast
1/3 cup Water
1/3 cup Apple Cider Vinegar
1/3 cup Soy Sauce
1-5 cloves garlic
1 cup oil (olive, vegetable, your choice)

Whisk all ingredients together except the oil OR add them to your food processor for a creamier texture. Once all ingredients are combined, add the oil and keep stirring to your desired consistency.

Blue Cheese Dressing

From the Kitchen of Kaly

3/4 C sour cream of plain yoghurt
1/2 C mayo

1/2 C milk
1/2 t dry mustard
1/2 t salt
1/2 t ground pepper
6 oz blue cheese

Whisk all the ingredients except the blue cheese in a bowl, stir until combined. Crumble the blue cheese into the liquid ingredients and stir until well combined.

Peanut Dressing

From the Kitchen of Kaly

1/3 C coconut milk
3 T peanut butter
1 T soy sauce
2 T brown sugar
3 T rice wine vinegar

Add all ingredients to a blender and mix.

Quick Pickled Beets

From the Kitchen of Kaly

1 bunch beets
2 T soy sauce
1/4 C rice wine vinegar
2 T olive oil
Pepper to taste

Cut the tops and tails off the beets, and place them in a steamer basket or in 2" of water on medium high heat. Steam the beets until they are tender ~ 15 minutes. Remove the beets from the heat and let cool until they can be handled. Remove the peel and then quarter the beets. Add the beets to a bowl and pour the marinade ingredients over the top. They can be eaten right away or placed in the fridge and consumed later.