CREAMY GREEN DRESSING

By Karen Lemonds as found in *Dressings for Life* by Rhonda Malkmus

Ingredients

1/2 medium avocado, peeled and pitted

3 Tbsp fresh lemon juice

1/4 tsp garlic powder

salt to taste

3/4 cup distilled water

1/4 cup almonds soaked overnight and drained

1-1/4 tsp onion powder or flakes

stevia to taste

Directions

Blend all ingredients until smooth.

RANCH DRESSING

By Chef Bill Paul as found in *Dressings for Life* by Rhonda Malkmus

Ingredients

14 oz jar Vegenaise

2 Tbsp granulated garlic

1/4 cup raw apple cider vinegar

4 Tbsp dried parsley

Directions

- 1. Place all ingredients in a bowl and mix well.
- 2. Store in a covered container for 7 to 10 days.

CHEF PAUL'S ITALIAN DRESSING

By Chef Bill Paul as found in *Dressings for Life* by Rhonda Malkmus

Ingredients

1/2 cup balsamic vinegar 1/2 cup extra virgin olive oil

1 Tbsp Italian seasoning 1/2 Tbsp fresh garlic, peeled and chopped

Directions

Place all ingredients in a covered jar and shake well.



RASPBERRY VINAIGRETTE

By Rhonda Malkmus

Ingredients

3/4 cup raspberries (fresh or frozen) 1/4 cup organic apple juice 1 Tbsp Dijon mustard (optional)

Salad:

spinach handful of walnuts

Top with Raspberry Vinaigrette

1/4 cup apple cider vinegar 2 Tbsp sweetener (raw unfiltered honey or agave nectar) 1/4 cup extra virgin olive oil

mandarin oranges onions, chopped or ringed

