



Raw Vegan Caesar Dressing

An incredibly authentic tasting Caesar dressing that replaces egg yokes, anchovies and oil with delicious, buttery pine nuts, fresh lemon juice and nutritional yeast to impart the same traditional flavor.

Ingredients

- 1/2 heaping cup raw pine nuts
- 1/4 cup + 3 T water
- 2 T fresh lemon juice
- 1/2 teaspoon raw agave (this balances out the acidity of the lemon juice)
- 3 T nutritional yeast flakes
- 2 large garlic cloves
- 1/2 teaspoon dried parsley
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon fine sea salt

Instructions

Place all the ingredients in a blender or food processor and blend until very smooth and creamy. Refrigerate for at least 30 minutes before using. It will be perfect for salads as it chills and thickens. Try topping with an Italian salad blend seasoning for extra flavor!

online reference: <http://thevegan8.com/2014/03/06/vegan-caesar-dressing/>

