

## Ingredients:

- ½ cup mayonnaise (sub: Greek yogurt)
- 1 t maple syrup (or sweetener of choice)
- 1-2 T lemon juice
- 1 T ranch seasoning
- ¼ teaspoon Worcestershire sauce
- ½ teaspoon black pepper (fresh cracked)
- 3 black or kalamata olives
- ½ t garlic salt
- ½ t smoked paprika
- ¼ cup olive oil
- 1-2 T sundried tomatoes

## Ingredients For Dry Ranch Mix:

- 2 Tbsp (3 g) dried parsley
- 2 Tbsp (4 g) nutritional yeast flakes
- 1 Tbsp dried chives
- 1 Tbsp (10 g) garlic powder
- 1 Tbsp (7 g) onion powder
- ½ Tbsp (2 g) dried dill
- 1 tsp dried thyme (optional)
- 1 tsp (6 g) salt
- ½ tsp ground black pepper
- ⅓ cup of powdered coconut milk

## Instructions:

- 1) Combine yogurt, syrup, lemon, ranch seasoning, Worcestershire, olives, garlic, sundried tomatoes. Place ingredients in blender and blend till smooth, slow add olive oil season with pepper and salt to taste.
- 2) Let it rest 12 hours or overnight
- 3) Transfer the mixture to an airtight container and store in the fridge for up to 3 months.

## Notes:

\*To make ranch regular dressing, combine 1 tablespoon of seasoning mix with ⅓ cup vegan mayo, 2-4 tablespoon non-dairy milk and 1 tablespoon apple cider vinegar (plus more vinegar to taste).

\*To make ranch dip, combine 1 tablespoon of seasoning mix with ½ cup vegan mayo, 1 tablespoon non-dairy milk and 1 tablespoon apple cider vinegar.

