

Sun Dried Tomato French Dressing

From "Eat Raw, Eat Well," by Douglas McNish. A thick, rich and tangy dressing. Great as a salad dressing or dipping sauce for vegetables.

Categories

Gluten-free

Yields: 8 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Sun-dried tomato, dry pack	0.25 cup
Dates (medjool)	3 date, pitted
Olive oil	1.5 cup
Cider vinegar	0.25 cup
Tamari sauce	2 teaspoon
Garlic, fresh	2 clove
Oregano, dried	0.5 teaspoon
Basil, dried	0.5 teaspoon
Mustard powder	0.5 teaspoon
Black pepper, ground	0.5 teaspoon

Instructions

Use dry packed sundried tomatoes (not in oil) and soak in water for 20 minutes. Drain and set aside. Remove pits from dates and soak in water for 20 minutes. Drain and set aside.

1. Chop soaked dates and sundried tomatoes into smaller pieces. Chop garlic.
2. In a blender combine all ingredients and blend until smooth.
3. Store in glass container with lid, in the refrigerator, for up to 5 days.