

Feature Recipe

## **Creamy Herb Dressing with Tofu**

I've replaced the buttermilk in the original recipe on page 367 with tofu, water, and lemon juice and doubled the seasonings to make a non-dairy dressing. To make this recipe vegan, replace the mayonnaise with vegan mayonnaise (Vegenaise).

Since I make this recipe nearly every week, I use the Make-a-Mix strategy to save time. I line up 6 small bowls on the counter and measure the dry ingredients for multiple mixes at one time. I store each seasoning mix in a small zip-closing bag and place in an airtight plastic container with the directions.

Preparation Time: 5 minutes Refrigeration Time: 1 hour Makes: 2 cups

1 (12.3 oz) box silken tofu  
1/2 cup water  
2 tablespoons lemon juice  
1/2 cup mayonnaise  
4 teaspoons dried parsley flakes  
2 teaspoons dried chopped onion or dried chives  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1/2 teaspoon salt  
1/2 teaspoon celery salt or  
vegetable seasoning salt such as Veg-Sal

Using a blender or food processor, process the tofu, water, lemon juice, and mayonnaise until smooth. Stir in seasonings. Refrigerate at least one hour. If desired, thin with 1-2 tablespoons water. Store the dressing in an airtight container in the refrigerator for up to 2 weeks.

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