

Perfect No-Oil Balsamic Dressing

by Chad Sarno

Preparation Time: 5 minutes

Servings: makes about 1 ½ cups

- 1 cup balsamic vinegar
- 1/3 cup shoyu or tamari
- 3 Tbsp. maple syrup
- 3 Tbsp. nutritional yeast
- 2 Tbsp. Dijon mustard
- 1 Tbsp. onion powder
- 1 clove garlic, minced
- ½ tsp. vegan Worcestershire sauce
- Minced fresh herbs of choice
(see hints below)

Combine all ingredients in a blender jar and process until thoroughly mixed.

Hints: Try a variety of fresh herbs, such as rosemary, oregano, chives, or use just one of your favorites. This will keep in the refrigerator for at least a week. Having delicious, oil-free dressings readily available in your refrigerator makes it easy to enjoy a fresh green salad at every meal. To see more of Chad's raw recipes go to www.rawchef.com.

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