

COMPLIANT GOLDEN YUM DRESSING

I have created this dressing with two versions. One is a standard dressing and the other is a creamy version.

**Ingredients:**

* 1/3 cup apple cider vinegar
* 1 cup purified water
* 2 Tbs. chia seeds
* 1/3 cup tamari
* 1-4 garlic cloves, minced
* 1/2 cup nutritional yeast flakes

**Ingredient for creamy version:**

* 2 cups steamed cauliflower or 1 cup Chef AJs Honey Mustard Dressing

**Method:  
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1. Combine the water and chia seeds in a blender for an hour. This will help the chia to set so the dressing will blend smooth.

Note: If you are making the creamy version, steam your cauliflower now and set aside to cool.

1. Add the remaining ingredients to the chia seeds and water in the blender and blend until smooth.
2. Store dressing in glass jars in the fridge. The basic version makes about 1⅔ cups. The creamy version makes 2⅔ cups of dressing.