

Non-Dairy Oil-Free Thousand Island Dressing

Author: Shane Martin Prep Time: 2 mins. Cook Time: 3 mins. Total Time: 5 min.
So easy to make, tangy, sweet, and full of flavor like the original classic

Ingredients:

12-ounce box firm silken tofu (I like Mori-Nu)
1/4 cup ketchup
1 tablespoon yellow or Dijon mustard
1 tablespoon maple syrup
1/2 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. paprika (optional)
1/4 tsp. salt or to taste
3 Tbsp sweet pickle relish or diced dill pickles
1 tablespoon dried dill

Instructions:

- Combine tofu, ketchup, mustard, maple syrup, garlic powder, onion powder, paprika, and salt in a blender and process until smooth.
- Transfer to a small bowl, add relish and dill, and whisk until well combined.

Serving ideas:

- Use as a dipping sauce for roasted potatoes or as a sandwich spread.
- Store in an airtight container in the fridge for up to 10 days.
- If it thickens up as it sits so, just add a little water and stir.

