

BRYANNA'S FRESH, CREAMY VEGAN BASIL SALAD DRESSING

Makes about 1 1/2 cups

1 cup (*packed*) fresh basil leaves, sliced
6 oz. (*1/2 a tetrapak*) firm or extra-firm silken tofu (*OR 3/4 cup well-drained cooked or canned white beans*)
1/2 cup vegan mayonnaise (*I use [my homemade](#)*)
2 tablespoons lemon juice
3/4 teaspoon salt
1/2 teaspoon dry mustard powder
1 clove garlic, peeled

Run all of the ingredients in your blender until smooth. If it's too thick, you can add a bit of water or non-dairy milk. Store in a covered jar in your refrigerator.

BRYANNA'S SUNDRIED TOMATO, BASIL AND KALAMATA OLIVE VEGAN RICOTTA SPREAD

Makes about 2 cups

1 lb. (2 cups) plain (*no herbal seasoning*) vegan ricotta (*See my [Tofu ricotta](#) and [Almond Ricotta recipes here](#)-- at the very bottom of the post; and my [Okara-Cashew Ricotta recipe here](#).)*
1 cup (*packed*) fresh basil, sliced or chopped
2/3 cup drained and sliced pitted kalamata olives
3 oz. sliced sundried tomatoes in oil (*squeeze most of the oil out, or rinse with warm water and drain well*)
3 tablespoons vegan parmesan (*I use Go Veggie!*)
1 clove garlic
1/4 tsp. salt
Optional: a little bit of vegan milk or plain vegan creamer

Combine all of the ingredients (except Optional) in a food processor and run until mixed to your satisfaction. If it seems too thick, add a bit of nondairy milk or plain vegan creamer. Pack into a shallow container, seal and refrigerate.