



Garlic "Feta" Dressing

Ingredients:

1 box	Tofu (firm), water packed
½ C	Lemon juice plus
1 tsp	salt
2 C	Cashews
2 1/2 C	Water
1 1/2 tsp.	Salt
2 tsp.	Nutritional yeast
2 T	Onion, chopped
2-3	Garlic cloves plus 1 tsp. garlic salt
1 tsp.	Pineapple concentrate
1 1/2 T	Potato flour
1/4 C	Lemon juice

- Rinse tofu and pat with a paper towel.
- Mash tofu with hands, add lemon juice and salt.
- Set aside to marinate.
- Place all other ingredients, **except** last two ingredients, in blender and blend until smooth, using a Vita Mix Blender. (If using a regular blender cut this part of the recipe in half.)
- Add lemon juice and potato flour until mixed.
- In large bowl pour mixture from blender, add the marinating tofu.
- Mix well, pour into glass quart canning jars.
- Refrigerate. Will keep for at least one week.
- Makes 1 ½ quarts.