**Mediterranean Ranch**

**Ingredients:**
- ½ cup mayonnaise (sub: Greek yogurt)
- 1 t maple syrup (or sweetener of choice)
- 1-2 T lemon juice
- 1 T ranch seasoning
- ¼ teaspoon Worcestershire sauce
- ½ teaspoon black pepper (fresh cracked)
- 3 black or kalamata olives
- ½ t garlic salt
- ½ t smoked paprika
- ¼ cup olive oil
- 1-2 T sundried tomatoes

**Ingredients For Dry Ranch Mix:**
- 2 Tbsp (3 g) dried parsley
- 2 Tbsp (4 g) nutritional yeast flakes
- 1 Tbsp dried chives
- 1 Tbsp (10 g) garlic powder
- 1 Tbsp (7 g) onion powder
- ½ Tbsp (2 g) dried dill
- 1 tsp dried thyme (optional)
- 1 tsp (6 g) salt
- ½ tsp ground black pepper
- ⅓ cup of powdered coconut milk

**Instructions:**
1) Combine yogurt, syrup, lemon, ranch seasoning, Worcestershire, olives, garlic, sundried tomatoes. Place ingredients in blender and blend till smooth, slowly add olive oil and season with pepper and salt to taste.

2) Let it rest 12 hours or overnight

3) Transfer the mixture to an airtight container and store in the fridge for up to 3 months.

**Notes:**
*To make ranch regular dressing, combine 1 tablespoon of seasoning mix with ¼ cup vegan mayo, 2-4 tablespoon non-dairy milk and 1 tablespoon apple cider vinegar (plus more vinegar to taste).

*To make ranch dip, combine 1 tablespoon of seasoning mix with ½ cup vegan mayo, 1 tablespoon non-dairy milk and 1 tablespoon apple cider vinegar.