# **Vegan Ranch Dressing**

### INGREDIENTS

* 1½ cup vegan mayo
* ¼ to ½ cup non-dairy milk (any unsweetened original flavor)
* 1½ teaspoon apple cider vinegar
* 3 cloves garlic crushed
* ½ tablespoon dried parsley
* 1 teaspoon [dried dill](https://www.amazon.com/365-Everyday-Value-Organic-Ounce/dp/B074M9H6VM/ref=as_li_ss_tl?keywords=dill&qid=1559488274&s=pantry&sr=8-2-spons&psc=1&linkCode=ll1&tag=kvkitchen-20&linkId=c0e76d09c5adbbf7a052a4390f61e5c0&language=en_US)
* 1 teaspoon [onion powder](https://www.amazon.com/Frontier-Powder-Certified-Organic-16-Ounce/dp/B001VNEHXG/ref=as_li_ss_tl?pf_rd_m=ATVPDKIKX0DER&pf_rd_p=2286650982&pf_rd_r=ZS6N4S6DN4QNXFES5B07&pd_rd_wg=uZnyD&pf_rd_s=desktop-rhs-carousels&pf_rd_t=301&pd_rd_w=9ayVZ&pf_rd_i=onion+powder&pd_rd_r=5TZQ8T2JFY01J5MMME30&ie=UTF8&qid=1477419531&sr=1&linkCode=ll1&tag=thecrunchro-20&linkId=70b891ebe6b05834117b3985c6583c2c)
* ¼ teaspoon [paprika](https://www.amazon.com/Simply-Organic-Paprika-Certified-Container/dp/B00269YPB8/ref=as_li_ss_tl?ie=UTF8&qid=1477419079&sr=8-1&keywords=paprika+organic&linkCode=ll1&tag=thecrunchro-20&linkId=f724713b898acfaa7da8e7d01d8baafa)
* ¼ teaspoon pepper
* salt to taste

### INSTRUCTIONS

* Mix together all ingredients in a bowl.
* If mixture is too thick for your preference, add a little more milk.
* Store in a jar in the fridge. The flavors will really come through after about 4 hours, but it's still delicious before then.
* This will store for at least a week (as long as the milk and mayo you use does not expire before then.)