

Sweet Balsamic Dressing

Swick

Makes 1 cups | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

This versatile dressing and/or marinade can be made in advance, allowing the flavors to meld together.

Preparing the Dressing

First, prepare your mise en place, including the Date Paste. See the recipe here: [Fruit Paste](#). Alternatively, you could use another sweetener of your choice.

In a small bowl, whisk all ingredients together well. If using a container such as a jar, pour all ingredients into the container, close with a lid and shake vigorously.

Use as a delicious dressing, or pour over cooked potatoes with fresh basil and sliced roasted peppers for a delicious side dish.

Step 1: Preparing the Dressing

- 1/2 cup aged balsamic vinegar, (high quality preferred)
- 3 tbsp low-sodium tamari
- 3 tbsp Date Paste or maple syrup
- 1/2 tbsp onion granules
- 1 clove garlic, finely minced
- 1 1/2 tbsp nutritional yeast (optional)
- fresh herbs of choice (rosemary, oregano, chives), minced
- freshly ground black pepper, to taste