



Vegan Mayonnaise

If you're a vegan and looking for a tasty, healthy sandwich topping, check out this awesome vegan mayonnaise recipe, which uses a nut base to match the fat (and flavor!) content of traditional egg-based recipes. This versatile dressing can be served as a sandwich topping or as a sauce for coleslaw.

Ingredients

- 1 cup water
- 1 cup macadamia nuts
- 1 cup pine nuts
- 1 ½ cups cashews
- 2 tbsp lemon juice
- 1 tbsp sea salt
- 1 tbsp apple cider vinegar

Preparation Process

Pour the water, lemon juice and vinegar into a blender, followed by the nuts and salt

Blend on varying blender speeds, from low to medium to high until the mixture is smooth and thick

Serve as a salad dressing or condiment.

If you want to watch the video again. Click [here](#).