Bitchin' Sauce

Description

Definition: Bitchin' Sauce (nerb—noun + verb) is a bitchin' (for lack of a better word) sauce sold at the San Diego farmers market. It comes in 3 varieties—original, chipotle, pesto. It's both vegan and gluten-free. And the taste? It's oh-em-gee out of this world! (Coming from a girl who turns her nose up at all things vegan. Mark my word—this sauce made me a lover.) Almonds give the sauce its creamy base. While lemons provide a lovely kick at the end.

Ingredients

- 3/4 cup plus 2 tbsp. water
- 1/2 cup plus 2 tbsp grapeseed oil
- 1 cup raw almonds
- 1/4 cup plus 2 tbsp lemon juice
- 3 tbsps nutritional yeast - see notes
- 2 cloves garlic
- 2 tsps Bragg liquid aminos - see notes
- 1 tsp salt
- 1/2 tsp cumin
- 1/2 tsp chili powder
- 1/4 tsp coriander
- 1/4 tsp paprika

Instructions

1. Place all ingredients in a high-powdered blender (such as a VitaMix). Slowly blend for one minute. Turn the dial up to high, and continue to blend for 1-2 minutes or until smooth and creamy.
2. Store in the refrigerator. Sauce may separate. Stir and it's as good as new.

Summary

Yield: 2
Prep Time: 15 minutes
Category: Dips
Cuisine: American

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Notes

Side note:
• Nutritional Yeast and Bragg Liquid Aminos can be found at Whole Foods. If you're not vegan, the ingredients may seem like a bit of an investment. But let me tell you, it's one worth making.
• 2 tablespoons = 1/8 cup (If you happen to have one of those laying around.)
• Although I haven't tried it, I think a food processor will work to make this sauce.
• This sauce doesn't last long enough in my fridge to figure out its shelf life.
• If you're stopping through San Diego, you must give the real deal a try. It just might revolutionize your life. Word on the street—they may start shipping soon

Bitchin' Sauce (Chipotle)
makes about 2 cups

1 chipotle in adobe sauce, canned
1/4 c. onion
1 tsp. vinegar

1. Add the ingredients above to the Original Recipe.
2. Blend.

3. Enjoy over a Bitchin' Bowl..