

Better Vegan Sour Cream

Source: Better Vegan Category: Vegan Sauces & Condiments
Prep Time: 5 min Cook time: 2 min Total Time: 7 min
Serves 6 to 8



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Ingredients:

1 12oz package of extra-soft organic tofu
3 Tbsp. lemon juice
Pink Himalayan salt to taste

Instructions:

1. Prepare the ingredients.
2. Put the tofu in a strainer and allow all the extra liquid to drain.
3. Place tofu, lemon juice and a pinch of salt in a blender and blend until smooth and creamy.
4. Adjust salt to taste and blend again.
5. Transfer to a jar or container and chill well.

Notes:

Keep in an airtight container in refrigerator for up to 5-7 days. Stir well before use.

Equipment needed:

Blender

Serving suggestion:

Great with soups, stews and Raw Vegan Taco Salad.

Recipe Link:

[https://www.bettervegan
recipes.com/vegan-sour-
cream](https://www.betterveganrecipes.com/vegan-sour-cream)