

# Gluten-Free Almond Dip

**Servings:** 3

**Total time:** 20 minutes

**Prep time:** 10 minutes (4 hours if soaking raw almonds)

## Ingredients:

- 1 cup raw almonds
- 2 tablespoons lemon juice
- 1 clove garlic, minced (optional)
- 1/2 teaspoon salt (adjust to taste)
- 1/4 teaspoon black pepper
- 1/4 teaspoon smoked paprika or cayenne pepper (optional, for a bit of heat)
- Water (as needed for consistency)
- Fresh herbs (like parsley or cilantro, optional for garnish)

## Directions:

### *Step 1*

**Prepare Almonds:** If using raw almonds, soak them in water for about 4 hours. Drain and rinse. If using blanched almonds, you can skip this step.

### *Step 2*

**Blend Ingredients:** In a food processor, combine the soaked almonds, lemon juice, garlic (if using), salt, pepper, and smoked paprika (if using).

### *Step 3*

**Process:** Blend until smooth. If the mixture is too thick, add a little water, one tablespoon at a time, until you reach your desired consistency.

### *Step 4*

**Taste and Adjust:** Taste the dip and adjust the seasoning with more salt, lemon juice, or spices as needed.

### *Step 5*

**Serve:** Transfer the almond dip to a serving bowl. Garnish with fresh herbs if desired.

### *Step 6*

**Pair:** Enjoy with gluten-free veggies (carrot sticks, cucumber slices, bell peppers) or gluten-free crackers.