



Vegan Cashew Cheese Sauce

Ingredients

- 1 cup raw, cashew pieces
- 1/2 cup cooked brown rice (optional)
- 1 1/4 cup hot or boiling water
- 2 oz. jar pimientos
- 2 oz. roasted red pepper (fresh roasted or in a jar)
- 1 teaspoon salt (try Real salt!)
- 1 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 3/8 teaspoon Vege-Sal, or seasoning salt of your choice
- 1/8 teaspoon crushed red pepper
- pinch of smoked paprika
- 1 T fresh or bottled lemon juice

Instructions

Rinse raw cashews in a small colander under very hot water. Place rinsed cashews and hot or boiling water in a blender and blend until smooth. **OPTION:** If you would like to reduce calories a bit, use 3/4 cup cashews and 1/2 cup cooked brown rice. Add remaining ingredients to the blender and blend until the mixture is smooth and creamy. Warm cheese sauce over low heat in a pan on stovetop, stirring often, until thickened or heat 1-2 minutes in microwave before serving.

Great on baked potatoes, steamed broccoli or cauliflower, noodles, nachos, etc.

Keep refrigerated. Best if used within two weeks. If you want to double the recipe, the cheese freezes well.

adapted from Recipes from the Weimar Kitchen

