

# William's "Cheese" Sauce

## Ingredients:

1 1/2 cups water

1/3 cup raw, rinsed cashews

2 oz jar pimientos

3 heaping Tablespoons nutritional yeast flakes

2 1/2 Tablespoons arrowroot

7 oz can "mild" Ortega diced green chilies

2 teaspoons fresh lemon juice

1 1/2 teaspoons salt

1/2 teaspoon onion flakes or powder

1/4 teaspoon garlic powder

## Preparation:

Rinse raw cashews in a small colander under very hot water. Place rinsed cashews and about 1/2 cup of the water in a blender and blend until very smooth. Add remaining water and 1/2 of the can of chilies with juice, to the blender along with the remaining ingredients and continue blending until the mixture is smooth and creamy. Simmer cheese sauce and remaining diced chilies in a heavy saucepan over low heat, stirring constantly until thickened (5-6 minutes).

Serve with vegetables, potatoes, tortilla chips, etc. Delicious!