

VEGAN BASIC CHEESE SAUCE

INGREDIENTS

- 2 C Cashews (raw)
- 1 1/2 C Water (cold)
- 1/2 C Nutritional yeast
- 1/2 t Tumeric



DIRECTIONS

- 1 Soak the cashews in water overnight
- 2 Drain & rinse them in the morning
- 3 Place all the ingredients in a blender & process until smooth
- 4 Should make at least 2 C of sauce
- 4 You can store in in the refrigerator in an airtight container
- 5 It should keep for a few weeks
- 6 Some have had success freezing it



VEGAN CHILI PEPPER CHEESE SAUCE

INGREDIENTS

- 1/4 C Cashews (raw)
- 1 1/2 C Water (cold)
- 2 oz Pimientos (half of a 4 oz. jar)
- 2 T Cornstarch
- 2 T Nutritional yeast
- 1 T Lemon juice
- 3/4 t Salt
- 4 oz Chili Peppers (Green chilies) (diced)

DIRECTIONS

- 1 Rinse cashews with hot water
- 2 Combine the cashews & aall remaining ingredients except the chilies in your blender
- 3 Process on high for 1 - 2 minutes
- 4 Cook in a 2 qt pot over medium heat stirring constantly until thick
- 5 Add the Chilies & serve
- 6 Makes 4 servings

