

CASHEW CREAM SAUCE

(adapted from many sources)

1 cup raw cashews

Water

1 teaspoons lemon juice

1 teaspoon apple cider vinegar

salt and pepper to taste

Place raw cashews in bowl and add cold water to cover by 1 inch. Soak cashews at room temperate for 8 to 24 hours. Drain and rinse very well.

Add drained nuts to a powerful blender with 3/4 cup cold water, the lemon juice and apple cider vinegar. Process until very smooth, about 2 minutes, scraping down sides of bowl as needed. Adjust consistency with extra water as needed.

Season with salt, pepper, and extra lemon juice to taste. Sauce will keep in the fridge for a few days, and it can also be frozen.