

Cashew Pimento Cheese Sauce

Yield: 2 cups

Skill Level: Very Easy

1 cup water

1 cup raw cashews

4 oz. Pimentos (include liquid if diced)

4 Tbsp. Brewers yeast (nutritional yeast)

1 tsp. salt

1 tsp. onion powder

dash garlic powder

1/8 cup lemon juice

Blend all ingredients in the blender until creamy and smooth.

Use in dishes such as:

Pizza

Drizzle over taco salad, salad. etc.

Casserole & Lasagna-save some for drizzling over the top near the end of baking time.

If serving a casserole/lasagna the next day, the topping will look cracked but still taste good.

Great to use as a replacement in recipes calling for a cheese sauce.