

Curried Cashew Cheese

I had leftover cashews from my making my creamy cashew and veggie curry, so I thought I would continue with my cashew and curry theme and came up with making this “cheese”. It is great for a mid-afternoon snack served with veggies. I used to love cheddar cheese and crackers with a glass of wine in the evening. This cashew cheese has replaced the dairy cheese. Be creative and add any spices you like. Try cayenne, smoked paprika, or garlic and chives. Can't wait until the farmer's market opens so I can try the latter with fresh chives.



Makes about 1 cup

Ingredients

- 1/2 cup cashews
- 1/8 cup chicken stock or water
- 1 teaspoon curry powder
- 1/4 teaspoon cayenne pepper (optional or to taste)
- 2 teaspoons lemon juice
- 1/4 teaspoon salt (or to taste)
- 1 dash pepper

Directions

Combine all ingredients until creamy. Serve with raw veggies and/or crackers.

Simple and Sansational!