

# CASHEW CHEESE



GF DF SF

- 1 ½ cups raw cashews
- 1/3 cup water
- 2 tsp freshly squeezed lemon juice
- 2 cloves garlic
- ½ tsp sea salt



Put the cashews in a bowl and cover with water and let soak for at least 2 hours and then drain them.

Combine the cashews, the 1/3 cup water, lemon juice, garlic cloves, and sea salt in a food processor and blend them together. (To cut down on missing chunks of garlic, put it in the processor first and blend before adding other ingredients) Be careful to scrape down the sides of the blender. Continue to blend the mixture for about 5 minutes until all is smooth. Leave out for 2 hours on the counter before refrigerating. Serve after its been refrigerated overnight.

Serve with crackers, on sandwiches, or in recipes in place of cream cheese or ricotta.

