



EASY VEGAN SMOKY "CHEDDAR" CHEESE SAUCE

(V, DF, GF)

INGREDIENTS

- 3/4 Cup Cashews
- 1 Teaspoon Liquid Smoke (I found mine in the grocery store by the BBQ sauces)
- 1 Tablespoon Apple Cider Vinegar
- 2 Tablespoons Nutritional Yeast
- 1/2 Teaspoon Salt
- 1/2 Cup Almond Milk

DIRECTIONS

1. *Place all ingredients in a high speed blender and blend until smooth.*
2. *Eat and enjoy!*

Tips and Tricks

1. I found all ingredients at Whole Foods
2. *This recipe makes about 8 oz.*
3. *If you don't have a high speed blender (like a Vitamix or a Magic Bullet, my favorites!), then soak the cashews in the almond milk for about 30 minutes before mixing in a regular blender. You could also make this in a food processor, but may need to blend a little longer to make it smooth.*
4. *Put it on sweet potatoes, make it as a base for potato salad, put it on sandwiches, use it as a dip for chips and more! It's also the perfect meal topper for all your summer barbecues!*

PREP TIME: 0 MIN

COOK TIME: 10 MINS

TOTAL TIME: 10 MINUTES

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