



CASHEW CHEESE

- 1 cup cashews
 - 1/4 cup roasted red bell peppers (1 hot chili optional)
 - 1 TBS onion powder
 - 1 tsp garlic powder
 - 3 TBS nutritional yeast
 - 1 TBS salt
 - 1/3 cup lemon juice
 - 1 cup rice milk
 - 1 cup vegetable oil
 - 1 cup cold water
 - 4 TBS agar agar
1. Blend cashews until very fine in a food processor or Vitamix blender.
 2. Add bell peppers, onion powder, garlic powder, nutritional yeast, salt, lemon juice, rice milk and vegetable oil. Blend until very smooth, about 2 minutes.
 3. In a saucepan, mix the agar agar into cold water, heat to a simmer and stir until flakes dissolve. Allow it to cool slightly, but still warm. Add to cheese mixture and blend one more time.
 4. Pour mixture into small containers and refrigerate.

