

# *Herbal Legacy Recipes*

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## **Cashew Cheese**

### Ingredients:

- \*1 cup Water
- \*1/3 cup plus 1 rounded TBSP of Emes unflavored gelatin (do not use Agar)
- \*1 1/4 cup boiling water
- \*2 cups raw cashews
- \*1/4 cup yeast flakes
- \*1 TBSP salt
- \*2 tsp onion powder
- \*1/4 tsp garlic powder
- \*1/4 cup fresh lemon juice
- \*1 pimento or 1 carrot grated or 2 tsp paprika

### Directions:

Soak gelatin in the 1 cup of water in blender while assembling the other ingredients. Pour the boiling water over soaked gelatin and whisk briefly to dissolve. Cool slightly. Add cashews and blend thoroughly while adding remaining ingredients. Blend until mixture is the consistency of a cream sauce, with no pimento or carrot seen. Pour into a quart mold, cool slightly. Cover before refrigerating. Refrigerate over night before serving. After this firming period, it can be frozen. This melts over hot dishes. Leave out the gelatin for a fondue type of cheese.

Makes one quart.