

Cashew Sour Cream



One of the things that can suck about giving up dairy... is the staples... like sour cream. This base cashew sour cream recipe will have you stunned. It's so delicious and can be used anywhere you use traditional sour cream.

Ingredients:

- 2 cups raw cashews (soaked in water for at least 6 hours)
- 2 tsp apple cider vinegar
- 1/4 cup water (up to 1/2 cup)
- 2 tsp lemon juice

Directions:

Strain soaked cashews (note that if you didn't have time to soak your nuts for at least 6 hours, you can cheat by soaking them in boiling water for 30 minutes).

Put all ingredients in high speed blender (use only 1/4 cup of the water to start). Blend vigorously on high until mixture appears smooth and creamy. Note, you may have to stop the blender and scrape down the sides a couple times, or even add more water to make the blending easier (and adjust to your desired thickness – Note it will thicken once it's been refrigerated).

Store in an air tight container in the fridge for up to 6 days.