

CASHEW BASIL VEGAN "CHEESE"

Recipe provided by Mary Cooper

- 1 cup raw cashews, ideally soaked in hot water for at least 10 minutes
- 1/4 cup almond milk
- 1 tsp minced garlic
- 2 TBS [nutritional yeast](#)
- 3/4 tsp sea salt
- 1 pinch pepper
- 2 1/2 tsp fresh lemon juice
- 1/4 cup tightly packed fresh basil (or more if you want!)

Instructions

Drain cashews and add to a food processor along with the rest of the ingredients. Pulse and scrape down the sides of the bowl 4 or 5 times until mixture is fairly smooth, or to your taste. Adjust salt and lemon juice to taste. Serve with veggies or crackers. May be refrigerated up to a week. Makes about 1 ½ cups.