

# Cheese Sauce

Servings: 8      Serving size: 1/4 cup      Yield: about 2 cups

Blend in a blender until very smooth:

1 cup raw, rinsed cashew pieces  
1 1/4 cup hot water

Add to blender:

2 oz. jar of pimientos  
1 teaspoons salt  
1 teaspoon onion powder  
1/4 teaspoon garlic powder  
3/8 teaspoon Vege-Sal, or seasoning salt of your choice  
1/8 to 1/4 teaspoon crushed red pepper

Blend until very smooth.

Add:

1 Tablespoon lemon juice

Blend VERY briefly. Keep refrigerated. Best if used within two weeks.

This cheese sauce is great over noodles (i.e. macaroni and cheese), or as a dip for chips and/or vegetables.

Note: If you want to double the recipe, the cheese freezes well.

adapted from Recipes from the Weimar Kitchen  
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