

SPICY CASHEW CHEESE

1 cup raw cashews
2 Tbsp. dehydrated minced onion
 $\frac{3}{4}$ tsp. kosher salt
 $\frac{1}{2}$ tsp. ground coriander
 $\frac{1}{2}$ tsp. garlic powder
3 Tbsp. lime juice
2 tsp. grated lime zest
 $\frac{1}{2}$ tsp. chipotle chile powder
 $\frac{1}{2}$ tsp. ground cumin

Place cashews in large bowl, and cover with 4 cups boiling water.
Cover with clean dish towel, and let soak 6 hours.

Drain, and rinse cashews.

Blend cashews with remaining ingredients and 1 Tbsp. cold water in blender or food processor for approximately 5 minutes, or until smooth.

Chill 3 hours before serving.

Makes 1 $\frac{1}{2}$ cups

This creamy spread will keep up to one week, and its flavor will intensify over time.

Serve with crackers or crudités.

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