Cashew Sour Cream

Rouxbe Online Cooking School

Servings**:** 1 cup

Ingredients:

- 1 cup raw cashews
- ¼ tsp sea salt, or to taste
- 1 tbsp fresh lemon juice
- 1 ½ tbsp apple cider vinegar
- ½ - ¾ cup water depending on desired consistency (we use ½ cup)

Directions:

1. Place the cashews into a bowl and cover with water. Let soak for a few hours, or overnight.
2. Drain cashews, rinse and place in in a high-speed blender.
3. Add ½ cup fresh water and all other ingredients and blend until smooth. It will be a little runny at first but get thicker as it cools in the refrigerator.

Note: Some recipes list using the soaking water instead of throwing it out, we have done both and have not noticed a difference in flavor or outcome. I wonder if it is more nutritious to use it since you would keep any nutrients that may have been lost in the water.