

# Cheese Sauce – Yeast Free

- 1 Cup organic raw cashews
- 1 Cup distilled or pure water
- 3 Tbsps organic sesame seeds, unhulled
- 1 ½ tsps Pink Himalayan salt
- 1 ½ tsps organic onion powder
- 1 Tbsp. organic agave
- 2 Tbsps organic flax seed oil, cold-pressed
- 1/3 Cup freshly squeezed organic lemon juice
- ¼ tsp organic garlic powder
- 5 ¼ oz. Organic pimentos or roasted bell pepper

Blend all the above ingredients on high speed until smooth and creamy.

## **For Sliceable Cheese:**

Pour out cheese sauce mixture in a separate container then add,

- ¾ Cup hot distilled water or warm soy milk
- 2 Tbsps agar agar powder or 4 Tbsps agar agar flakes
- 1 Tbsp. freshly squeezed organic lemon juice

Blend until thick, then add cheese sauce mixture and blend again until thick, smooth and creamy.

Refrigerate overnight or refrigerate for 45 to 60 minutes. Slice to desired thickness and enjoy!