

# Creamy Cashew and Hot Pepper Sauce

Last Saturday I did the cooking demo at the Athens Farmers Market. I was asked to put the recipe on our website so those who watched can make it at home. I thought I would share with you all as well.

I took the seeds out of cucumbers and filled them with a sweet pepper relish and I poured the cashew cream on top. When we ran out of stuffed cucumbers I just cut up slices of cucumbers and everyone dipped them into the sauce. It was a big hit and a great way to have a nice cooling summer snack!

## **Ingredients:**

½ cup raw cashews

Water

1 jalapeno or small hot pepper

1 tsp cumin powder

Juice of 1 lemon

Salt

Pepper

½ tsp honey or agave syrup

¼ cup chopped cilantro

## **Preparation:**

Soak the cashews in water for about 3 hours. Put the cashews and a little of the water in a blender and blend till smooth. You should get a nice creamy consistency, start with a little water and you can always add a little if needed.

Pour cashew cream into a bowl, add the rest of the ingredients and combine well. Taste and adjust seasoning as needed. Store in refrigerator. Use as a dipping sauce, salad dressing, pretty garnish for soups, or with pasta.