

Nacho Average Queso

Adapted from Fraiche Food

1 ½ cups (375mL)	raw cashews
2	carrots, peeled and cooked till soft
1 jalapeno or 2 Tbsp (30mL)	pickled jalapenos
2/3 cup (150 mL)	nutritional yeast
½ cup (125mL)	lager or light beer
Increase vegetable stock if you omit beer	
¼ cup (60mL)	vegetable stock, more to thin if needed
¼ cup (60mL)	favourite salsa
1 Tbsp (15mL)	hot sauce
Juice of 1 lime	
1 Tbsp (15mL)	apple cider vinegar
1 tsp (5mL)	salt
½ tsp (2.5mL)	chili powder
½ tsp (2.5mL)	garlic powder
½ tsp (2.5mL)	onion powder
½ tsp (2.5mL)	ground cumin
¼ tsp (1mL)	turmeric

1. Soak cashews in water at least 4 hours or overnight. Drain and rinse before using.
2. Roast jalapeno in oven till skin blisters. (I seeded the pepper first for a less spicy version). You can also roast on a gas stove or barbeque for extra flavor.
3. Put all ingredients in a high speed blender, starting with the liquid then the cashews. Process on high until smooth and heated (if using vitamix with this option). The mixture should be warm and thick but still pourable, add more stock or beer to thin if needed. The sauce can be warmed on a stovetop or in microwave as well.
4. Garnish with sliced peppers or green onions and cilantro if you wish.
5. Serve with tortilla chips, vegetables or crisp bread.