

Cashew Sour Cream

Prep **Total**

5 min 5 min

Yield: 2 cups

Serving: 2

Rich and tangy, this vegan sour cream is the perfect complement to any chili or tex-mex entrée. Be sure to soak the cashews (either overnight or using the quick-soak method) before you begin.

Ingredients

1 $\frac{1}{2}$ cups **raw cashews** *soaked*

$\frac{3}{4}$ cup **water**

2 tablespoons **fresh lemon juice**

2 teaspoons **apple cider vinegar**

$\frac{1}{2}$ teaspoon **fine sea salt**

Directions

Place cashews in a bowl and cover with water. Soak overnight or for 8 hours if you have the time. For a quick-soak method, pour boiling water over the cashews and soak for 1 hour. Rinse and drain.

Place the drained cashews in a high-speed blender.

Add the water, lemon, vinegar, and salt. Blend on high until super smooth. You might have to stop to scrape down the blender now and then or add a touch more water to get it going.

Transfer into a small, air-tight container and chill in the fridge. The cream will thicken up as it chills. The cream will keep in the fridge for about 1 week. You can also freeze it for up to 1 month.