

## Raw Cheddar Cheese Sauce

for Krispie Kale, Taco Cheese, and Portabella Mushroom Wraps

1 cup raw cashews (or ½ c. pinenuts and ½ c. macadamia nuts)  
1 tsp. onion powder  
1 cup hot water  
1 tsp. sea salt  
½ cup nutritional yeast flakes  
½ tsp. garlic powder  
¼ cup canned pimientos, drained  
½ tsp. paprika  
1 Tbsp. fresh lemon juice  
1/8 tsp. cayenne (to taste)

Blend all the ingredients together in a blender until smooth.

**Variations:** Feel free to play with the ingredients once you have made this a couple times and you understand the mix. Make it spicier or not. Just remember to not mess up the moisture content of the mix while you play with other ingredients.

**Cheats:** Soak plenty of walnuts well in advance, allow them to dry for a few hours in a colander on the countertop and then put them in a freezer bag and freeze them. You can now just pull out the necessary amount for your recipe and can literally be eating raw tacos in under five minutes!