Almond Milk

Here is the recipe for home made almond milk.  It is healthy, delicious, and easy to   
make.  
  
***Ingredients:***3/4 cup of raw almonds, (vanilla or honey or sugar optional)  
  
***Instruction:***1.        Soak almonds in water over night (10 to 12 hours)  
2.        Clean the almonds with clean water, squeeze the skins out (optional)  
3.        Blend it with 6 cups of water with liquefy function until almonds liquefied. (Use a   
Nut Milk Bag to filter the milk, optional)  
4.        Pour the raw almond milk to a pot and bring it to boil. (Add vanilla drops when   
cook, optional)  
5.        Add honey or sugar when served (optional). Done. So delicious!  
  
  
Serves 4 people.