

# Cashew Sour Cream

A creamy and rich non-dairy raw version of sour cream. This recipe makes 3 cups worth so if you need less, please divide recipe into needed amount.

## Categories

Gluten-free

Yields: 3 servings

Preparation time: 40 mins

Cooking time: 0 mins

Category: Sauces and condiments

Complexity: Moderate

Vegan experience: Some experience

Preparation style: Raw

## Ingredients

Cashews, raw	2 cup
Water	0.75 cup
Lemon juice, fresh	75 gram
Apple cider vinegar, apple cider	2 x 1 tbsp
Fine sea salt	5 gram

## Instructions

### Prep

1. This recipe calls for raw cashews, soaked (To soak the cashews, cover with 4 cups of water and set aside for 30 minutes. Drain, discarding the water, and rinse cashews under cold running water until the water runs clear)

### Directions

1. In a blender, preferably a high-powered one, combine soaked cashews, water, lemon juice, vinegar and salt  
2. Blend at high speed until smooth, and then transfer to an airtight container and refrigerate for up to 5 days for later use

### Variations

1. Add 2 tbsp of rehydrated sun-dried tomatoes, 1 tsp smoked paprika, and 1/2 tsp chili powder to create a smoky tomato cashew cream