

## Sour Cream

 THE LUNCH ROOM **Recipe Box**

### INGREDIENTS

- 1 cup raw cashews, soaked
- ¼ cup reserved water (poured off after soaking)
- ¼ cup red wine vinegar
- ¼ cup diced yellow onion
- 1 teaspoon salt

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continued...

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### DIRECTIONS

1. Drain the soaking cashews, reserving ¼ cup water and discarding the rest.
2. Place all the ingredients in the bowl of a food processor.
3. Puree until the mixture reaches a smooth, creamy consistency.
4. Taste for salt and vinegar; add a dash more if desired.