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

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.