

# VEGAN SMOKY CHEDDAR CHEESE

## Nut-Based

### INGREDIENTS

- 1 C Cashews (raw)
- 1/2 C Carrots (baby)
- 1 C Milk (rice **OR** soy **OR** Coconut **OR** low fat)
- 1/4 C Agar flakes (optional)
- 1/4 C Vegan cream cheese
- 1/4 C Nutritional yeast flakes
- 2 - 3 T Lemon juice (to taste)
- 1 t Mustard ( yellow or Dijon)
- 2 t Mesquite seasoning **OR** 1 t smoked paprika **OR** 1 t liquid smoke (to taste)
- 1 t Paprika (sweet)
- 1 t Salt
- Pinch Pinch of turmeric



### DIRECTIONS

- 1 It's best to soak cashews in water overnight (covered)
- 2 Combine the cashews, carrots, and rice milk in a small saucepan
- 3 Bring to a quick simmer, then cover & simmer gently (5 - 8 minutes) **OR** carrots are tender-crisp
- 4 If you plan to make slices, stir in agar flakes & continue to simmer( 5 minutes)
- 5 Transfer mix to food processor with the remaining ingredients & process until very smooth
- 6 Stop the processor & scrape down the sides with a rubber spatula from time to time
- 7 Process again (maximum 2 minutes)
- 8 If you skipped the agar & plan to serve as a spread, transfer the mix to a bowl
- 9 Allow to cool then cover & let stand at room temperature until needed **OR** cover & chill
- 10 If you used the agar, transfer the mix to a lightly oiled loaf pan & pat it as smoothly as possible
- 11 Refrigerate for at least 2 hours.
- 12 Before serving, run a knife around the edges of the loaf pan
- 13 Turn pan upside down onto a serving platter
- 14 For more 'smoke,' sprinkle a little extra mesquite, smoked paprika or liquid smoke on top



### NOTE

Serves 8 - 10