

Cashew Dip

by Marlene Glickman

3 cups truly raw cashews
1 bulb of garlic
5 inches of ginger root
Fresh basil, to taste
Splash of Nama Shoyu
½ teaspoon sea salt
Splash of olive oil
2-3 Jalapeno peppers
Water for processing



Blend the cashews and enough water in a food processor or Vitamix until smooth and creamy. Set aside. Blend all the other ingredients in a Vitamix or high powdered blender until completely chopped and pasty. If you don't like spicy things omit the jalapenos, or seed them to reduce the spice. Mix the cashew paste with the rest of the ingredients and adjust the amount of salt and other flavors. Good for dipping fresh veggies or dehydrated crackers into!

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