CASHEW MAYONNAISE

Ingredients

- 1 cup raw cashews or cashew pieces, soaked for 2 hours and drained
- ¼ cup and 3 tablespoons water
- ¼ cup freshly squeezed lemon juice
- 2 pitted soft dates (Medjool or other)
- 1 teaspoon salt
- 1 teaspoon onion powder
- ½ teaspoon garlic powder
- Pinch of pepper
- 1 ½ tablespoons extra virgin olive oil

Directions

1. Combine the cashews, water, lemon juice, dates, salt, onion powder, garlic powder, and pepper in a blender and process until smooth.
2. With the blender running, add the olive oil in a steady stream until it is emulsified.
3. Add on top of a pasta, grain, or vegetable salad. Salt and pepper to taste.

Stored in an airtight container in the refrigerator Cashew Mayonnaise will keep for up to 4 weeks. Makes about 1 cup.