



Mock Mayonnaise

Ingredients

3/4 cup raw cashew pieces
1 1/4 cups boiling or very hot water
1 T honey
1 teaspoon salt (try Real salt)
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon dried dill weed
1/4 cup lemon juice

Instructions

Rinse cashew pieces in a colander under hot tap water. Place rinsed cashews and 1 1/4 cups very hot water in a blender and blend until very smooth and creamy. (You might want to soak cashews overnight if you do not have a powerful blender.) Add honey and seasonings to blender along with lemon juice. Blend until thoroughly mixed. To maintain mayonnaise consistency, pour mixture into a small saucepan and heat, over low-medium setting, until mayo just starts to boil, stirring often. Mixture will thicken fairly quickly. As soon as mayonnaise begins to boil, remove pan from heat.

Chill before using as a spread for sandwiches, or pour warm over cooked red potatoes in Vegan Potato Salad recipe.

Keep refrigerated. Best if used within one week. Mayonnaise does not freeze well.

Adapted from *The Joy of Cooking Naturally* by Peggy Dameron
with seasonings by Debbi Hickerson

