

Vegan Queso Cheese Dip

- 1 Cup Cooked Sweet Potato Peeled
- 1 Cup Raw, unsalted Cashews
- Water (or replace with beer or near beer)
- 2-3 Cloves of roughly chopped fresh garlic
- 2- Tablespoons Fire Roasted Canned Chopped Tomatoes- more to taste
- Juice of 2 fresh limes
- ¼ Cup of Nutritional Yeast (for cheese flavor -don't skip this)
- 1-3 Fresh Jalapenos *Note for jalapeno flavor but less heat, remove the seeds and spines of the jalapeno.
- ¼ -1/2 Cup of canned Hatch Green chilies
- Sea Salt to Taste (don't be shy as it brings out the flavors)
- Black Pepper to Taste
- ½-1 Teaspoon Smoked Paprika
- Sprinkle of Cumin
- 1-2 Teaspoons of chili Powder (to taste)
- ½-2 Teaspoons of Cayenne Powder (to taste)
- 1-2 Teaspoons Garlic Powder
- A sprinkle of Onion Powder
- Fresh Tomatoes, Jalapenos, cilantro & onions to top the Cheese (all are optional)



Directions:

1. Pour boiling water over the cashews, cover and let sit 30-40 minutes to soften, strain, rinse & strain again.
2. Bake or cook the sweet potato, peel, cube and set aside
3. Chop the jalapeno & juice the limes
4. Place in a Vita mixer or high-powered blender; sweet potatoes, cashews, lime juice, garlic, 2-4 Tablespoons of Roasted Fire Tomatoes and 2-4 Tablespoons of the fire roasted tomato juice, ¼ to ½ Cup of beer or more to taste (optional, you can use water or more tomato juice depending on the taste you want), add hatch green chilies, fresh jalapeno, all powdered spices.
5. Blend until very smooth (note- you will need a high powdered blender to make this smooth)
6. Go slow with the liquids to keep the queso thick and creamy. Add fluids a little at a time. Blend all ingredients together until smooth. Add beer, tomato juice and tomatoes to your taste or water if you want less tomato taste and to get it to just start blending.
7. Taste and customize to your preference...more cayenne & chili powder for more heat, salt & pepper to taste, (salt will bring out flavors), smoky paprika for more smoke flavor.
8. Feel free to add some spoonful's of canned tomatoes at the end and stir for color and more tomato taste.
9. Top with fresh chopped tomatoes, jalapeno, spring, red or regular onions
10. Serve with fresh chopped veggie or chips

This Queso is unbelievably good...it's hard to tell it doesn't have any cheese in it! My cheese-eating friends even enjoy this dip. I still feel guilty when I eat it since it tastes so much like the real thing...but it's not the real thing.

This queso has healthy veggies and good fats & protein due to the cashews in place of the butter and cheese. The nutritional yeast is crucial for the cheese flavor – don't skip this ingredient.

