

Amazing Vegan Cheese Sauce

- 16 oz. Potatoes (about 3 medium Yukon golds) chopped
- 7 - 8 oz. Carrots, chopped (about ½ of a 16oz bag of baby carrots)
- 1/2 Cup Water used to boil potatoes
- 1/4 Cup Plus(+) 2 tablespoons nutritional yeast
- 2 Tbsp Lemon juice
- 1 Tsp. Apple cider vinegar
- 1 Tsp. Salt
- 1/2 Tsp. Onion powder
- 1/2 Tsp. Garlic powder
- 1/2 Tsp. Brown mustard
- 1/8 Tsp. Turmeric

- ☐ Wash and scrub both potatoes and carrots. Peel if desired.
- ☐ Chop into uniform pieces and boil for 10 minutes
- ☐ Let rest for 5 minutes
- ☐ With slotted spoon, transfer veggies to blender
- ☐ Add ½ cup potato water
- ☐ Pulse to mix
- ☐ Add in remaining ingredients and blend until smooth and creamy
- ☐ Refrigerate

Yield: Enough for to use in several recipes calling for a cheese sauce

Comments: 1) Keeps well in refrigerator for several days.

2) Mix with salsa for a great dip.

