**Vege Cheddar Cheese**

Sliceable

**Ingredients**

2 tablespoons agar powder

1 cup water

In a small pan, soak agar in water for 1-2 minutes, then bring to a boil, stirring until clear:

While agar is soaking, blend the following until smooth:

1/2 cup water

3/4 cup raw cashews

1-4 oz. red pimentos

1/2 teaspoon turmeric powder for color

1/4 teaspoon garlic powder

1 tablespoon pink Himalayan sea salt

**Directions**

Add agar mixture to blender. Boil 1/4 cup more water to pan to dissolve any remaining agar, add to blender. Blend until creamy and smooth.

Add 1/4 cup fresh lemon juice.

Blend briefly. Pour immediately into a prepared container.

Chill 4-6 hours to set.