**Vegan Cheez Sauce**

**Servings:**  12

**Prep Time**:  10 Minutes

**Cook Time**:  20 Minutes

**Total Time**:  30 Minutes

**Equipment Needed**: Blender, Pot, Spoon/Spatula, Measuring Utensils

**Ingredients**:

4 ounces Pimento OR Roasted Red Bell Peppers

½ Cup Cashews

1 Cup Water

¼ Cup Yeast Flakes

¼ Cup Oats

2 Tablespoons Lemon Juice

1 Tablespoon Onion Powder

1 teaspoon Salt

2 Tablespoons Cornstarch

¼ teaspoon Turmeric (optional)

¼ teaspoon Paprika (optional)

¼ teaspoon Garlic Powder (optional)

*Variations~*

¼ teaspoon Cumin – for Mexican Dishes

Remove Cornstarch If using for Au Gratin Potatoes

**Directions:**

1. Blend until smooth and creamy.
2. In a pot, place 1 and ½ cups water to boil.
3. Add the Cheez mixure into the pot, stirring until thickened.
4. Serve and Enjoy!