

Pampered Chef Independent Consultant

GracefulTouch.org/blog/Free-Gift



Please Like our FB Healthy Kitchen Page @ www.facebook.com/GTHealthyKitchen/

See.Share

& Explor



Ingredients

1 1/2 cup hot water
1 cup raw cashews
1 1/2 cup hot cooked millet
2 tsp salt
1/2 cup pimentos and juice
(or 1/2 to 1 raw red bell
pepper)
1/3 cup nutritional food yeast flakes
3 Tbsp lemon juice
1 cooked and peeled potato, opt.

1 tsp granulated onion, opt.

Cooking Instructions

-Blend cashews and water

-Add the other ingredients one at a time -Blend until satin-smooth. If mixture is too thick to blend, add a little more water -until a small hole appears on top. Refrigerate. Keeps 2 weeks. Very good over baked potatoes or whole grain macaroni.

