

AMERICAN CHEESE (revised)

2 & 1/4 c. boiling water
1/3 c. Emes Kosher jel
1 c. raw cashews
2 t. onion powder
4 oz. pimiento,
1/4 t. garlic powder
2 T. fresh lemon juice
3 T. yeast flakes
1 t. paprika
1 T. salt

Dissolve Emes Jel in pan of boiling water. Place all ingredients in blender & blend thoroughly until very smooth. Pour into mold and refrigerate. This cheese freezes nicely and can be sliced and grated while still partially frozen. Melts when heated.

CASHEW PIMIENTO WHIZ SPREAD

1 c. raw cashews
1 c. water
1/2 t. salt
Pinch of garlic powder
Pinch of thyme (opt.)
2 oz. can pimientos and Juice
1/2 t. onion powder
2 t. fresh lemon Juice

Blend all Ingredients except lemon Juice. Cook mixture until thick, stirring constantly. When thickened, stir in lemon juice. Use for dip or as spread.

MELTY CHEESE

2c.water
4 oz. jar diced pimiento
1/4 c. cashews
1 & 1/2 t. salt
1/2 t. onion powder or flakes
1/4 t. garlic powder
2 to 3 T. cornstarch
3 T. food yeast flakes

1/4 t. butter flavoring (opt) 1 T. lemon juice (to taste) Blend cashews in small amount of water then add remaining ingredients and continue blending till smooth. Cook in heavy saucepan until thick; 5-6 minutes. Stir constantly. (**Scorches easily**) Great as dip for chips, or cheese sauce for vegetables. For sauce use 2 T. cornstarch, for spread or dip use 3 T. cornstarch.

"PARMESAN" CHEESE

Combine: 1/2 c. food yeast flakes

1/2 c. ground sesame seeds

1 t. garlic powder

1 t. onion powder

2 t. chicken-style seasoning

Mix well and add:

3 t. lemon juice

Mix with hands. Store in air-tight container. Sprinkle on pizza, pasta, soups, etc. Keeps for many weeks in refrigerator.

SLICING "CHEESE"

Soak in blender (a few minutes):

1/2 c. cold water

Add to blender:

1 c. hot cooked millet

1/4 c. cashews, cleaned

1T. Lemon juice

1-1/2 t. onion powder

1 t. salt

2-1/2 to 3 T. Emes gelatin

1/8 t. garlic powder

1 -4 oz. jar pimiento for color.

1 & 1/2 t. caraway seeds (or dill or celery seed)

black olives (opt.)

Liquefy until smooth (except olives). Pour into can, refrigerate. Cut end from can and push to unmold. NOTE: To grate, freeze first.