# **Sour Creme**

¾ c plain nondairy yoghurt (soy or coconut)

½ c soaked raw cashews

2 ½ t fresh squeezed lemon juice (maybe more)

1 ½ to 3 T water

¼ t salt

Mix all ingredients in blender until smooth. Place in refrigerator to thicken.

# **Smoky Tomato-Almond “Cheese” Ball**

2 c soaked almonds

1/3 c sun-dried tomatoes

3 T fresh squeezed lemon juice

2 T mild miso

1 ½ T ketchup

2 t smoked paprika

1 t fresh rosemary

½ t garlic powder

½ t sea salt

**Coating**

3 t fine chopped almonds (raw or toasted)

1 to 2 T chopped fresh chives

Pinch sea salt

Soak sun-dried tomatoes for 10 minutes in hot water. Crumble almonds in food processor. Add all other ingredients and mix until they stick together (some water can be added). Place in refrigerator for an hour. Form balls. Can be kept in refrigerator up to a week.