

Cashew gravy

1 cup water (plus an additional cup water to rinse blender later)

1 cup washed raw (unroasted/unsalted) cashews

$\frac{3}{4}$ tsp sea salt or to taste.

1 tsp onion powder

$\frac{1}{2}$ tsp garlic powder



Blend in blender, reserving the 1 cup water for later. Cook in a non-stick pan over medium high heat until thickens. Add cup of water to rinse the blender and add to the gravy as it thickens in the pan.