

Onion, Dill, and Horseradish Cheez

A favorite of Delisa Renideo

*Adapted from [The Ultimate Uncheese Cookbook](#),
by Joanne Stepaniak*

This is a sliceable cheese that is simple to make and extra good with sliced veggeroni and rye bread!

1-1/2 cups water	2 Tbsp. agar powder
1/2 cups chopped raw cashews	2 Tbsp. tahini
1/4 cups nutritional yeast flakes	1 tsp. salt (or less)
3 Tbsp. lemon juice	2 Tbsp. mustard w/horseradish
1 tsp. onion powder	1 tsp. garlic powder
2 Tbsp. dried onion flakes	2 Tbsp. dried dill weed

1. Lightly oil a 3 cup plastic storage container and set aside.
2. Combine the water and agar in a small sauce-pan and bring to a boil, then reduce heat and simmer for about 5 minutes, stirring often.
3. Transfer to a blender and add all the other ingredients except the dried onion flakes and dill weed.
4. Process until completely smooth.
5. Stir in the onion flakes and dill weed by hand, or with blender on slowest speed.
6. Pour into the prepared container and cool, uncovered, in the refrigerator. When completely cool, cover and chill several hours or overnight.
7. To serve, turn out of the container and slice.
8. This will keep 5 to 7 days in the refrigerator

You can substitute other herbs or add minced jalapeños or olives for other delectable and exciting flavors.

Nutrition information per 2 Tbsp. serving:
32 calories, 1 g protein, 2 g fat, 2 g carbohydrate,
12 g calcium, 97 g sodium

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