

CHEEZY HEMP NACHO SAUCE

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INGREDIENTS - Yield approximately 1 1/2 cups

1/3 cup water
1 clove garlic
2 tablespoons fresh lemon juice
1 red bell pepper, seeded, rough chopped (approximately 1 cup)
1 cup hemp seeds
2 1/2 tablespoons nutritional yeast flakes
1 tablespoon chili powder*
2 teaspoons tamari, wheat-free
1/2 teaspoon Himalayan crystal salt
1/2 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1/8 teaspoon turmeric powder

*My favorite is by [Simply Organic](#)

Blend all of the ingredients in a blender until smooth and creamy. This can be stored in the refrigerator for 4-5 days. · Use this for dipping fresh veggies or corn chips (Raw or not - it's up to you!)

Serving suggestions:

· For those eating cooked vegan foods, this is an awesome sauce on top of veggie burgers
· This also makes a delicious Raw vegan dressing on a hearty salad with romaine lettuce, chopped tomatoes, and cucumbers. You could even sprinkle on some Raw vegan taco meat and [Fun Corn Chips](#) for a tortilla type salad.

<http://veggiegrettie.com/2011/02/11/cheezy-hemp-nacho-sauce-ksuzanne/>