

Creamy Lemon Tarragon Sauce

Ingredients

- 1 cup raw cashews, soaked at least 45 minutes or overnight, drained
- 1 cup water
- 2-4 garlic cloves
- 3 Tablespoons lemon juice
- 4 Tablespoons fresh tarragon or 4 teaspoons dried tarragon
- ½ teaspoon salt

Method

Place all ingredients in a blender and blend until totally smooth. Adjust seasoning to taste.

Notes



Fresh tarragon will give a bright green, fresh tasting sauce. You can harvest it starting in May or June, depending on the spring, or find it in a good green grocer store.

This sauce is also delicious over roasted asparagus, with the broccoli-almond fritters found at the website credited as the source of this recipe or drizzled over the Cannellini bean, Leek, Fennel and Savory salad from the May 2019 class.

Source: <http://ideliciate.com/broccoli-almond-fritters-with-creamy-lemon-tarragon-sauce-paleo-vegan-gluten-free/> (Yield: 1 cup)
