

Lorri Houston's "Nacho Mama" Cheezy Sauce

Being a Wisconsin born and raised gal, this is one of all my all-time most favorite, most used, and most loved recipes. Of course, perfect for nachos, but a good yummy cheezy sauce for veggies, potatoes, anything that goes better with cheeze...and what doesn't!

Throw in a blender:

7 oz jar pimentos (1/2 cup)

2 Tbsp. cornstarch

½ cup raw cashews

1 cup water

1 tsp salt

¼ cup yeast flakes

¼ cup rolled oats

1 ½ tsp fresh lemon juice

1 tsp onion powder

1 tsp garlic powder

Then, when the ingredients are all well blended and smooth, add the mix to 1 ½ cups boiling water, reduce heat, and stir constantly until thick....constantly, or it will burn, and burnt cheese is not good.

