

Vegan Onion Dip

RECIPE BY YOSSY AREFI, NEW YORK TIMES

- 1 CUP RAW CASHEW NUTS
- 2 MEDIUM BROWN ONIONS - DICED
- 1/2 CUP OLIVE OIL
- 1 CUP CANNELLINI BEANS
- 4 TEASPOONS LEMON JUICE
- 4 TEASPOONS APPLE CIDER VINEGAR
- 1/2 TEASPOON ONION POWDER
- 1/2 TEASPOON SWEET PAPRIKA

TOP WITH FRESH CHIVES - (OPTIONAL)

- SOAK THE CASHEW NUTS IN A BOWL OF WATER FOR 2 HOURS.
- 45 MINUTES BEFORE THE CASHEW NUTS ARE READY COMBINE ONION, OLIVE OIL AND A TOUCH OF SALT IN A MEDIUM SAUCEPAN OVER MEDIUM - LOW HEAT.
- COOK UNTIL THE ONIONS ARE A DEEP GOLDEN BROWN. APPROXIMATELY 30 MINUTES. TO PREVENT THE ONIONS FROM BURNING AND STICKING TO THE BOTTOM OF THE PAN ADD A SMALL SPLASH OF WATER AS REQUIRED.
- DRAIN THE CASHEW NUTS AND ADD TO A FOOD PROCESSOR. ADD CANNELLINI BEANS AND 1/2 CUP WATER. BLITZ UNTIL SMOOTH. PLACE IN A BOWL.
- MIX THROUGH ALL REMAINING INGREDIENTS, RESERVING 1 TABLESPOON OF ONIONS FOR A GARNISH.
- REFRIGERATE FOR 1 HOUR PRIOR TO SERVING.

