

# Good Enough 2 Eat

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## Potato Salad with Cashewnaise

### You'll need:

- 2kg potatoes
- $\frac{3}{4}$  cup spring onions, sliced
- $\frac{3}{4}$  cup corn kernels
- $\frac{3}{4}$  cup diced red capsicum

1. Scrub potatoes & steam or boil until just tender.
2. Dice, leaving skins on.
3. Carefully stir through remaining ingredients.
4. Stir through cashewnaise last.



### To make the Cashewnaise mix:

- 1 teaspoon agar agar powder
- $\frac{1}{4}$  cup cool water
- 1 cup raw cashews
- 1 tablespoon savoury yeast flakes
- 2 teaspoon honey
- $1\frac{1}{2}$  teaspoons onion powder
- $1\frac{1}{2}$  teaspoons salt
- $\frac{1}{2}$  teaspoon basil
- $\frac{1}{2}$  teaspoon coriander
- $\frac{1}{2}$  teaspoon garlic powder
- 1 cup boiling water
- $\frac{1}{4}$  cup lemon juice



### Here's what to do:

1. Place agar agar in blender with cool water. Let soak while preparing other ingredients
2. To blender add rest of ingredients except boiling water and lemon juice.
3. Place lid on blender with insert removed;
4. Turn on blender and immediately begin to pour boiling water in steady stream through opening in lid.
5. After all water has been added, continue to blend until very creamy, approximately 3 – 4 minutes.
6. No cashew pieces should be visible! Finally, briefly blend in lemon juice.
7. Pour into jar with tight-fitting lid. Refrigerate several hours until set. (Stored in the refrigerator, this and the other "mayonnaise" recipes will keep for 10 days or more.)