

HOLIDAY PARTY RECIPES

<p>SMOKED CASHEW CHEESE (*DOUBLE RECIPE) 3 c. Cashews Pieces 2 Cloves Garlic, minced 2 T. Shoya Raw Soy Sauce or Bragg's Liquid Aminos 1 tsp. Liquid Smoke 1 1/2 T. freshly squeezed lemon juice</p>	<p>Blend all ingredients in high-speed blender until smooth and creamy. If cheese mixtures become too thick to move blender blades, add water in small increments and continue blending. Transfer to bowl with lid until ready to serve. Store up to 4 days in refrigerator *NOTE: RESERVE ½ of recipe for Cabernet Cranberry Cheese</p>
<p>BASIL-PISTACHIO PESTO 1 c. Basil Leaves, tightly packed 1 1/2 c. Raw Pistachios 1 T. fresh Lemon Juice 2 c. Spinach 1 garlic clove, crushed 2 tsp. olive oil 1/2 tsp. salt</p>	<p>Process all ingredients until combined. Allow a little chunkiness. Do not overprocess. Transfer to small storage bowl and refrigerate until ready to serve</p>
<p>COCO NOG 2 c. Almond Milk 1/2 c. Coconut Cream (sub. coconut milk, full fat) 1/3 c. Cashews, pre-soaked for at least 30 minutes 6 Medjool dates, pitted 1 tsp. Pure Vanilla Extract 1 tsp. Nutmeg 1/8 tsp. Ground Cinnamon pinch of Ground Cloves pinch of Salt</p>	<p>Blend all ingredients in high-speed blender until smooth. Chill for 1 hour before serving. Garnish with ground nutmeg. Suggested Pairing: Organic/GMO-free spirit (brandy, bourbon or rum)</p>
<p>CABERNET CRANBERRY CHEESE 1 – 12oz package Fresh Cranberries 1 – Blood Orange or Navel Orange, juiced 1 – tsp Orange Zest (orange peels finely grated) 1 cup Raw Sugar, granulated 1-1/4 c.. Cabernet Sauvignon or Sweet Riesling 1 bunch Fresh Thyme Leaves 1 Cheesecloth</p>	<p>Make an herb sachet, by placing clean thyme leaves in cheesecloth and knotting the top (or tying with a string) to secure. Set aside. In a medium sauce pan, bring wine, orange juice, and sugar to a soft boil. Add cranberries, thyme and zest until berries “pop” and mixture thickens. Remove from heat, transfer to bowl with lid and refrigerate to chill.</p>
<p>BLOOD ORANGE & BASIL SPRITZER 1 Blood Orange 1 – package Fresh Basil leaves 12 oz Orange-flavored Sparking Water Sweet Riesling Wine</p>	<p>In a Large measuring cup, add orange juice and basil leaves. Use back of a spoon or “muddler” to crush leaves into juice. Stir in ¾ cups Riesling. Add ice to serving glasses. Pour orange juice-basil mixture into glass. Top with sparkling water. Serve immediately.</p>



Inner + Sanctum

Wellness