



Pine Nut Sour Creme

Water	½ Cup
Pine Nuts	1 Cup
Minced Garlic	1 tsp
Salt	½ tsp
Onion, Minced	2 Tbls
Olive Oil	1 Tbls
Lemon Juice	3 Tbls

1. Put water and pine nuts in blender and blend until smooth.
2. Add garlic, onion and salt. Blend again.
3. Slowly drizzle in olive oil and then lemon juice while continuing to blend. It is not done slowly the emulsion will be thin.
4. Lemon juice is either fresh or using Santa Cruz Organic Lemon Juice. Don't use "Real Lemon". It's flavor is not like a real lemon!

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