

BAKING SKILLS SERIES

Cashew – Cilantro Sauce & Peanut Vinaigrette



INGREDIENTS:

**CASHEW –
CILANANTRO SAUCE**

- 1 Oz. Cashews
- ½ Oz. Cilantro Leaves (Pull Leaves Off of the Large Stems)
- 1 Clove Fresh Garlic
- 1½ Oz. Green Onions – Use Base of Onion and a Few Inches of the Green Stems
- 1¼ Tsp. Sugar
- 1¼ Tsp. Pepper
- 1¼ Tsp. White Wine Vinegar
- 1½ Tsp. Olive Oil
- 3 Tsp. Canola Oil
- ½ Tsp. Ground Cumin
- 1/8 Tsp. Kosher Salt
- ½ Tbsp. Water

PEANUT VINAIGRETTE

- ¼ Cup Water
- ¼ Cup Rice Wine Vinegar
- ¼ Cup Canola Oil
- 2 Tbsp. Sugar
- 4 Tbsp. Creamy Peanut Butter
- 1 Tbsp. Soy Sauce
- ¼ Tsp. Ground Cumin
- 1 Pinch Red Pepper Flakes

DIRECTIONS:

CASHEW – CILANANTRO SAUCE

1. Wash Cilantro and Green Onions – let drain
2. Add all ingredients to a blender and puree.
3. Sauce should be thick with even consistency.
4. Transfer to a clean container

PEANUT VINAIGRETTE

1. Add all ingredients to a blender
2. Puree ingredients until smooth
3. Transfer to a clean container. A squeeze bottle with pointed tip works well for dispensing this vinaigrette.

