

copycat Primal Kitchen vegan buffalo sauce

Makes 1 cup

RECIPE ADAPTED FROM: [The Happy GF Vegan](#)

PREP TIME: 5-10 minutes

INACTIVE TIME: 10 minutes

½ cup raw cashews
¼ cup Tabasco sauce
(can also use Siracha or Cholula red sauce)
water
1 Tbsp avocado oil
¼ tsp garlic powder
¼ tsp paprika
(if you like it a little smoky, use smoked paprika)

NOTES

If you don't have a stick blender you can use a regular blender or food processor, but you may need to double the recipe in order for your blender to be effective.

This buffalo sauce is hotter than the Primal Kitchen version. Decrease Tabasco, or increase cashews and water to make a milder sauce.

BOIL at least 1 cup water.

PUT the cashews in a heat-proof container and cover with boiling water.

LET sit for 10 minutes, and then drain, retaining ¼ cup water.

ADD the Tabasco sauce, ¼ cup water, avocado oil, garlic powder and paprika to the cashews. Put on an apron and blend with a stick immersion blender until smooth. It helps to partially cover the bowl with a clean dishtowel as you blend. (The Tabasco covered cashews try to escape!)

