

# SMOKEY CASHEW SALSA

As much as I love guacamole, it doesn't taste or look great when you make it in advance, no matter how many TikTok hacks you try. Avocados are sometimes unreliable Empellon in New York City makes a knockout creamy, smokey cashew salsa that you should add to your salsa rotation. This salsa is excellent with tortilla chips and vegetables and tastes great on chicken and as a salad dressing.

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## INGREDIENTS

1 cup raw cashews, soaked  
1/2 cup filtered water  
1/2 teaspoon smoked paprika  
1/4 teaspoon liquid smoke\* (I used Hickory)  
1/2 teaspoon salt  
lime to taste

## MAKES ONE CUP

- 1 Pour boiling water over cashews and let them soak for 20-30 minutes.
- 2 Strain the cashews and add to a high-speed blender with smoked paprika, liquid smoke\*, salt, and lime. Taste and adjust with lime and additional salt if necessary.

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## NOTES

- If you don't have liquid smoke, then used additional smoked paprika, although I highly recommend adding it to your pantry if you don't have it.
- I used Lazy Kettle brand Hickory Liquid Smoke which is gluten-free.
- This salsa also tastes great on grilled vegetable sandwiches or as a salad dressing.