



# VEGAN ELOTES

*Makes 4 Servings*

## INGREDIENTS

### Raw, Vegan Sour Cream

- 1 cup raw cashews (soaked 8 hours or overnight and drained)
- ¼-½ cup water
- ¼ tsp salt
- 1 tsp apple cider vinegar
- 1 tsp lemon juice

### Corn

- 4 ears of corn, shucked

- ⅓ cup soy-free Veganaise
- 2 large cloves of garlic, minced
- 1 Tbsp cilantro, finely minced
- 1 Tbsp fresh squeezed lime juice (about half a lime)
- ¼ tsp salt
- ½ cup Violife feta, crumbled
- 1 lime, cut into wedges for serving.

## DIRECTIONS

1. Blend together ingredients for vegan sour cream. A blender works, but a food processor is better. Start with ¼ cup of water, adding more as needed to get a sour cream consistency.
2. Preheat the grill or broiler to about 400-450°F (medium high to high). Cook corn, turning often, until done, about 10 minutes.
3. In a medium bowl, mix together Veganaise, garlic, cilantro, lime juice, and salt, and ⅓ cup cashew sour cream.
4. Place corn in a bowl, spooning on the sour cream-Veganaise mixture to coat all sides. Move to a plate. Sprinkle with extra cheese and serve with lime wedges.