

# The Best Vegan Nacho Cheese Sauce Recipe

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A thick, creamy, tangy, gooey vegan nacho sauce made with supermarket staples. Perfect for dipping or topping nachos, baked potatoes, veggie burgers, or macaroni and cheese.

**Note:** For the best, smoothest results, use a high-powered blender (such as a Vitamix or Blendtec) and press mixture through a chinois.



**YIELD:** Makes about 2 cups

**ACTIVE TIME:** 25 minutes

**TOTAL TIME:** 25 minutes

## Ingredients

6 tablespoons vegetable shortening or palm oil

1 small onion, thinly sliced

2 medium cloves garlic, thinly sliced

1/2 jalapeño pepper, seeds and ribs removed, thinly sliced

1/2 teaspoon ground cumin

1 teaspoon ground paprika

1/2 teaspoon granulated garlic powder

1 chipotle pepper packed in adobo sauce, finely chopped, plus 1 teaspoon adobo sauce

4 ounces russet potato (about 1/2 medium), peeled and thinly sliced

4 ounces roasted cashews (about 1 cup)

1/2 cup water

1/2 cup almond milk

1 teaspoon hot sauce (such as Frank's)

2 teaspoons pickling liquid from a can of pickled jalapeño peppers (plus peppers, to taste)

## Directions

1. Melt shortening in a medium skillet over medium heat. Add onions, garlic, and jalapeños and cook, stirring, until completely softened but not browned, about 4 minutes. Add cumin, paprika, garlic powder, and chipotle (with sauce). Cook, stirring, until fragrant and mixture starts to sizzle, about 1 minute.
2. Add potatoes and cashews and cook, stirring, until cashews are lightly toasted, about 2 minutes. Add water and almond milk. Bring to a boil, reduce to a bare simmer, and cook, stirring frequently, until potatoes are fully tender, about 10 minutes.
3. Transfer mixture to the jar of a high-powered blender (see note). Add hot sauce, jalapeño pickling liquid, and a pinch of salt. Start on low speed and slowly increase speed to high. Blend on high speed until completely smooth, about 2 minutes, adding water a few drops at a time as necessary to thin to desired consistency. Season to taste with more salt.
4. Press mixture through a chinois (see note), using the bottom of a ladle to get it through. Cheese sauce can be stored in the refrigerator in a sealed container for up to 1 week. To reheat, microwave in 30 second increments, stirring in between, or reheat in a small pan on the stovetop, stirring constantly, and adding extra water to loosen sauce as necessary.