

# This Spicy Cashew Sauce Should Go on Everything



**A riff on a ‘Bon Appétit’ recipe, this sauce is a perfect vegan condiment**

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I first came across [this \*Bon Appétit\* recipe](#) when trying to find a sauce for a bowl of rice, veggies, and tofu. Unfortunately, this recipe wasn't originally vegan, so I had to get a little creative to make a version that I can enjoy. And wow, I am so glad that I did.

This sauce's nutty, tangy, spicy flavor is a perfect addition to any simple rice + veg + tofu dish, plus it makes a delicious dipping sauce for raw vegetables the next day.

I've also been known to eat it with a spoon when there's just a little left at the bottom of the jar... It's just too good!

## Ingredients:

- ½ cup raw, unsalted cashews (you can also use roasted and/or salted cashews, I just usually have raw on hand for other vegan recipes. Delicious either way!)
- ¼ cup warm water
- ¼ cup vegetable oil
- 3 tablespoons unseasoned rice vinegar
- 1 teaspoon sriracha sauce
- 1 teaspoon vegan fish sauce, liquid aminos, or soy sauce
- 1 teaspoon sugar (you can also sub maple syrup here)
- ½ teaspoon crushed red pepper flakes
- 1 garlic clove
- Salt to taste

## Instructions:

1. Soak cashews in warm water for at least 15 minutes (this step is optional, but helps easily getting a smooth-textured sauce).
2. Blend all ingredients until the sauce is smooth.
3. Adjust salt and other seasonings to taste.
4. Enjoy now or save in a container for up to three days in the fridge!

Written by Arabella Breck: writer + editor from the southwest, living in the midwest.



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