

VEGAN SOBRASADA (makes about 15 servings)

12 **sun-dried tomato halves** (or 170 g of shop-bought reconstituted)

¼ cup **water**

1/8 cup **wine vinegar** or **balsamic**

½ tsp **cumin**

1 heaped tsp **sweet paprika**

1 heaped tsp **smoked paprika**

2 **garlic cloves**

1 tsp **tamari**

1 tsp **apple cider vinegar**

¼ tsp **cayenne pepper**

½ tsp **oregano**

½ tsp **rosemary**

90 g **cashews** (soaked overnight and drained.

Put all the ingredients **except the cashews** in a screw-top jar, shake well, and refrigerate overnight.

Next day blend the **cashews** in a meat mincer **twice**. Save to a bowl.

Then blend the rest of the ingredients, **once**, and add to the bowl.

Mix everything together thoroughly, adding **olive oil** until it makes a smooth paste.

Refrigerate for an hour or so then transfer to individual pots.

The ones that are for freezing will need a small amount of room at the top for expansion.

Keep refrigerated.

<https://a-simpler-life.co.uk/what-we-eat-some-of-those-recipes/#vegan-sobrasada>