

Creamy Rice Milk (Vegan, Gluten-Free, Soy-Free)

Ingredients:

- 2/3 c. hot Rice
- 3 c. hot Water
- 1/3 c. Cashews
- 1 tsp. Vanilla
- 1/2 tsp. Salt

Directions: Blend all ingredients, chill and serve. If desired, let it stand for 30 minutes or more, up to several hours. Then, without shaking, pour the Rice Milk into another container, being careful not to let the sediments at the bottom pour into the new container. Alternatively, if you are in a hurry strain the Rice Milk through a cheesecloth.