

# Creamy Cucumber Dip with Assorted Crudités

1 1/2 cups raw cashews  
1 large English cucumber (about 1 1/4 lb), peeled and shredded  
2 T fresh lemon juice  
1/4 cup dill, chopped  
2 T chives, chopped  
2 T toasted pine nuts  
sea salt, to taste  
red peppers, yellow peppers, carrots, endive, and celery for serving

Soak cashews in water for 4 hours or until completely soft. Strain in colander.

In a dry skillet, toast pine nuts over medium to low heat, stirring frequently. Take care not to burn. Remove from pan after 3 minutes, or when golden brown. Let cool.

Peel and shred cucumber. Set aside in strainer for at least 15 minutes to drain. Stir occasionally to help the draining process. After 15 minutes, press the cucumber against the sides of the strainer, removing any remaining liquid.

In a food processor, combine the cucumber, drained cashews, lemon juice, dill, chives, and sea salt. Pulse until smooth and creamy. Season to taste. Garnish with pine nuts and serve.

