

Sweet Pepper and Caper Relish with Cashew Sour Cream Hor D'oeuvres

For the Cashew “Sour Cream”:

1 cup raw cashews
1 tsp apple cider vinegar
1/4 tsp salt
1/2 cup water
1/2 tsp garlic powder
1/2 tsp onion powder
Chives, chopped for garnish
Everything bagel seasoning, optional, to taste

Sweet Pepper Relish:

1 tsp neutral oil
3 cups sweet peppers, any in season such as bell, banana or habanada, de-stemmed
3 T capers
1/4 cup apple cider vinegar
1/4 cup sugar
1/4 tsp paprika
1/4 tsp mustard powder
1/4 tsp celery seed
Salt, to taste

For the Hor D'oeuvres:

Bread or chips



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Soak cashews for at least five minutes and up to 30 minutes in boiling hot water to soften. Drain water and put cashews and all of the sour cream ingredients, except chives, in a blender. Blend until smooth and creamy. Allow to sit for at least 30 minutes in the fridge to develop flavor and a firmer body.

For the relish, either blitz peppers in a blender or food processor, or fine chop them with a knife. Peppers should maintain some shape, so avoid over-blending to the point of liquifying. Heat a pan to medium high and add a small drizzle of oil, then add peppers. Sauté until the peppers are translucent and add all of the remaining relish ingredients, except for capers. Stir to incorporate everything and allow to simmer on medium heat until the liquids in the pan have thickened. Turn heat off and add capers. Allow the relish to cool off in the fridge.

For hor d'oeuvres assembly, use a crusty, toasted bread or a crunchy chip. Pipe or scoop cashew cream onto the bread, then add a small dollop of relish, and garnish with chives.

Recipe by Garden Chef Ilene Rouamvongsor



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