



Almond Pulp Cheese Ball!

- from Denise's Kitchen

Look what I made...a cheese ball without cheese! Believe it or not, it's made with the almond pulp that's left over after I make my almond milk. The recipe is easy, and it tastes great! Dairy-free!! Here's what you do...

Mix in a medium-sized bowl: 2 cups of almond pulp, 1/2 cup of light tasting oil, 1/4 cup of freshly-squeezed organic lemon juice, 1/2 tsp of sea salt, dried organic dill weed to taste (I like LOTS, at least 3-4 tbsp), 3/4 cup of diced organic red onion, 3/4 cup of diced organic red bell pepper & 1/2 cup of diced organic celery.

Make a mold of this concoction by transferring it to a smaller bowl, pressing down & firmly patting it, & then flipping the bowl over, tapping it lightly to loosen the "cheese" mixture. Hopefully, when you lift the bowl, your mixture will look like a "cheese ball"! Serve with tasty organic, non-GMO crackers. Your guests will LOVE it!