

Vegan Pepper Jack Cheese

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A spicy and shreddable Vegan Pepper Jack Cheese that tastes so great you won't even miss the real thing!!

Course Appetizer, Lunch, Snack
Cuisine American
Keyword Vegan Block Cheese, Vegan Pepper Jack, Vegan Shreddable Cheese

Prep Time 10 minutes
Resting Time 1 hour
Total Time 10 minutes

Servings 10 people
Calories 97 kcal

Ingredients

- 2 Jalapeños diced/sautéed
- 1/2 cup Raw Cashews Rinsed under Hot running water for several minutes
- 1/4 cup REFINED Coconut Oil
- 1/4 cup Tapioca Flour
- 1.5 tbsp Nutritional Yeast Flakes
- 1.5 tbsp Kappa Carrageenan
- 1 tsp Seasoned Salt
- 1 tsp Himalayan Salt If using table salt instead, use slightly less
- 1 tbsp Lemon Juice
- 1 tsp Apple Cider Vinegar
- 1.5 cup Boiling Water
- 1 tsp Crushed Red Pepper Flakes

Instructions

1. Wash, seed, and dice Jalapeño peppers. Sauté in a small frying pan with just a bit of Refined Coconut Oil until soft. Avoid browning. Set aside to add to the cheese later.
2. Select a heat-safe preferably glass dish that can hold approx 3C and set aside. (This is your cheese mold.)
3. Rinse Cashews under HOT water for several minutes.
4. Put your water in a small pot on the stove to boil.
5. Add all ingredients (except the water! & Jalapeños and Crushed Red Pepper) to the blender. Add the cashews first and then everything else on top of the cashews.
6. Carefully add (so you don't burn yourself!!!) the boiling hot water into your blender. Put the blender lid on! And blend immediately until completely smooth.
7. Stop blending once if need be to quickly scrape sides of blender and resume blending right after.
8. Stop blending one more time and quickly add Sautéed Jalapeño and Crushed Red Pepper Flakes. Now blend/pulse JUST enough to incorporate these ingredients.
9. Immediately transfer your cheese to your chosen dish/mold as it will start to solidify quickly as it cools.
Place in refrigerator to chill. No need to cover yet.

After 1 hour or when fully chilled, remove cheese block from dish/mold and wrap in paper towels and then tightly plastic wrap. The flavor gets better over a day or two but it's great as soon as it's hardened, too. Yeay! You are officially a cheese-maker!

Recipe Notes

TIPS for Cleaning your Blender:

Right after scraping all the cheese you can into your mold, fill your blender with a couple cups of hot tap water and a drop or two of dish soap. Place the lid on and blend on high for several minutes. This will get rid of the the cheesy stuff in the bottom of your blender and keep you from having to clean around the blades with your hands!