

Clam-like Chowder



6 - 8 Servings

2 cups diced potatoes
4 TBS light veggie broth for sautéing veggies
1 small onion, chopped
1/2 cup diced celery
2 medium sized carrots, chopped
1 1/2 pounds mushrooms, sliced, any variety, can be mixed
1/2 cup raw cashew that have been **soaked in 1/2 cup of water for 2 hours and then blended to a smooth creamy texture.**
2 cups potato water
1 Bay Leaf
2 cups veggie broth
2 1/2 cups non-dairy milk
4 - 6 crumbled sheets of seaweed
2 TBS unbleached white flour
salt and dill to taste

1. Cook the potatoes in a large pot until tender (about 20 - 30 minutes over medium heat after initially boiling water on high). **Drain when done, but preserve the water.**
2. Sauté the onions, celery, carrots, and mushrooms in 4 TBS veggie broth until onions are translucent and mushrooms have released their liquid.
3. Add potato water, Bay leaf, salt, the rest of the veggie broth, the non-dairy milk, dill and sea weed to the pot with the onions, celery and mushrooms.
4. Add the cashew cream and flour and cook until thickened to the texture you desire.