

CopyCat The Cheesecake Factory Tamarind Cashew Dipping Sauce

Ingredients

1/4 cup chopped cashews
1 tbsp hoisin sauce
2 medium garlic cloves – minced
2 green onions – chopped
1/2 tsp ground black pepper
1/4 tsp cayenne pepper
1/4 cup canola oil
3 tsp honey
6 tbsp rice wine vinegar
1/2 tsp tamarind pulp
1/2 tsp toasted sesame seeds

Directions

Combine cashews, hoisin sauce, garlic, green onion, cayenne pepper and black pepper in a blender or food processor and mix until smooth.

In a small sauce pan add oil, honey, rice wine vinegar and tamarind pulp. Then heat on medium for 1 minute, stirring until the tamarind pulp is completely dissolved.

Add the sauce to the cashew mixture and process further until smooth.

Pour into a serving bowl and sprinkle with toasted sesame seeds. Then refrigerate for at least 30 minutes.