

# Vegan Fondue with Caramelized Onions and Ale

## Ingredients

- 2 tbsp. olive oil, divided
- 3 small-medium sized onions
- 1 ½ cup raw cashew pieces
- 1 cup beer (darker ales work well)
- 2 cloves garlic
- 1 tbsp. tapioca starch
- ¼ tsp. nutmeg
- 1 tsp. whole grain mustard
- 1 tsp. white miso paste
- ¾ cup-1 cup water
- ¼ cup nutritional yeast
- Salt and pepper, to taste

## Steps

1. Place the cashews in a pot covered in water, bring to a boil, and allow to boil for 10 minutes. Remove the cashews from the heat, drain, and place in the blender.
2. Slice all the onions into half-moons. Add one tablespoon of olive oil in a large skillet, and add the onions on a medium-high heat and start to caramelize them. Stir them every couple of minutes, turning down the heat as they release water, and adding about ½ tsp. of salt. After around 30-45 minutes, when the onions are all golden and have lost most of their volume, add the beer to the skillet, return the heat to medium-high, and cook for 2-3 minutes.
3. Add the onions, beer, and remaining ingredients into the blender with the cashews. Blend until very smooth. Transfer the mixture to a saucepan, and heat for a few minutes, stirring and scraping the sides and bottom of the pot until it has reached the desired thickness. Transfer to a fondue pot, and enjoy!

