

# Raw Green Pea Soup

Put the following into a blender and blend until smooth:

2 cups hot water  
1 cup raw cashews  
1 T. onion powder  
1 t. sea salt  
1/4 t. celery seed  
1 T. olive oil  
dash of garlic, dill, and/or thyme, to taste.

Pour into a soup pan, and add:

1 pound fresh raw peas (can substitute frozen)  
3 cups very hot water (or to desired consistency).

Heat thoroughly and serve. If you prefer, the raw peas can be blended for a creamy soup.

Recipe from Ten Talents Vegetarian Cookbook by Rosalie Hurd

