

Almond Milk (Homemade Organic)

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Ingredients:

- 1 cup raw organic almonds
- water for <u>soaking nuts</u>
- 3 cups water
- 2 dates (optional)
- 1/2 tsp vanilla (optional)

Preparation:

<u>Soak the almonds</u> in filtered water overnight or for at least 6 hours.

Drain the water from the almonds and discard. Blend the 3 cups of filtered water, almonds and dates until well blended and almost smooth.

Strain the blended almond mixture using cheesecloth or other fine-mesh strainer.

Homemade raw almond milk will keep well in the refrigerator for three or four days.

The Balanced Body Center
(704) 849-9393 www.knowbalance.com