Vegan Thanksgiving Feast

NIBBLEDISH CONTRIBUTOR

Ingredients

Mashed Potatoes
-(4) large yukon gold potatoes
-1/3 cup of soy milk
-2 tbsp chopped parsley
-1 tbsp garlic
-s&p to taste

Sesame Sweet Potatoes
- (2) large sweet potatoes (3 cups cut)
- 1/2 cup of roasted sesame
- 1/4 cup of agave nectar
- 2 tbsp ground cinnamon

Stuffing/Dressing
- 4 cups cornbread
- 1/2 cup chopped parsley
- 1/4 cup chopped rosemary
- 1 tbsp salt
- 1/2 cup wine (any good wine you like!)
- 1 1/2 cups vegetable stock/broth
- 1/3 cup orange juice
- 2 tbsp olive oil
- 2 tbsp of earth balance or non dairy butter
- 1 cup chopped apples
- 1 cup chopped celery
- 1 cup chopped carrots
- 1 cup raisins

Spicy Baked Tofu Steak

- 1/2 cup soy sauce
- 1/2 cup orange juice
- 2 tbsp olive oil
- 1 tbsp chipotle pepper
- 1 block extra firm organic tofu
- 1 cup whole wheat flour
- 1 tsp salt
- 1/2 cup water

Cranberry Sauce
- 2 cups cranberries
- 1/2 cup orange juice
- 1 tbsp agar
- 1/4 cup water

Instructions

Mashed Potatoes
1. Steam potatoes
2. peal and mash potatoes
3. whisk in soy milk
4. mix in remaining ingredients until smooth

Sesame Sweet Potatoes
1. Steam Sweet Potatoes until cooked
2. transfer to baking dish
3. top with cinnamon, agave and sesame
4. Bake uncovered in oven 350 deg F for 20 minutes

Stuffing/Dressing
1. Heat oil in pan over med-high heat in skillet
2. Add onions and carrots to pan, stir for 10 minutes
3. Add celery and raisins to pan, stir for 5 minutes or until onions are translucent.
3. De glaze pan with wine
4. Add veggie stock, orange juice and earth balance
5. Once brought to a boil, add corn bread and herbs
6. Transfer to a baking dish
7. Heat in 350 deg F oven for 30 minutes uncovered

Baked Tofu Steak

1. Put all liquids in large bowl for marinating
2. Slice tofu stead into long 1/4 inch strips
3. Marinate tofu in fridge over night
4. Remove tofu from liquid and coat with wheat flour
5. Grease sheet pan with olive oil and place tofu on pan
6.Drizzle olive oil over tofu and cook in 350 deg F oven for 40 minutes or until brown and crispy

Cranberry Sauce

1. heat water and orange juice in pan bring to a boil
2. add cranberries (halved) bring to a boil
3. whisk in agar until well combined
4. remove from heat, let cool and chill in the fridge until jelly-like.