

MY DARLING VEGAN'S VEGAN THANKSGIVING

Vegan Spinach Artichoke Dip

Time: 35 mins | Serves 8-12

Ingredients

1 (10 ounce) package of frozen spinach, thawed and drained
1 (14 ounce) can of artichoke hearts, drained and chopped
1/2 cup vegan sour cream
4 cloves garlic, minced
8 ounces vegan cream cheese
3/4 cup vegan parmesan + more to sprinkle on top
1/4 tsp pepper

Instructions

Preheat the oven to 375.

Drain all the excess water out of the thawed spinach and place in a large bowl with the vegan sour cream, artichoke hearts, and garlic. Stir to combine.

Add vegan cream cheese, 3/4 cup vegan parmesan, and pepper. Stir again until all the ingredients are evenly distributed.

Transfer the dip into an 8" cast iron skillet or similar sized baking dish. Bake for 25 minutes until light brown and bubbling slightly underneath.

Turn oven to broil and broil for 2-3 minutes to get the top a slightly darker brown. Remove from oven and serve immediately with a toasted baguette or crackers.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Cinnamon Orange Cranberry Sauce

Time: 15 minutes | Serves: 8 people

Ingredients

1 (12) ounce bag fresh cranberries
1/2 cup granulated sugar
1/4 cup fresh squeezed orange juice
1/4 cup water
3 cinnamon sticks, or 1/2 tsp ground cinnamon
1/8 tsp ground cloves

Instructions

Rinse cranberries in a colander, removing any bruised and damaged cranberries.

Combine the water and sugar in a sauce pan over medium heat. Stir until sugar has dissolved and water is boiling.

Once dissolved add cranberries, orange juice, cinnamon sticks, and ground cloves. Bring to a simmer and cook, stirring occasionally, until cranberries begin to burst and a thick sauce has formed, about 10 minutes.

Remove from heat, remove cinnamon sticks and let cool completely to room temperature. Sauce will thicken as it cools.

Serve at room temperature.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Vegan Mushroom Gravy

Total Time: 20 mins | Serves: 10-12

Ingredients

2 tablespoons olive oil
2 cups baby portobellos, thinly sliced
1/2 yellow onion, thinly sliced
3-4 cloves of garlic, minced
1/4 cup all-purpose flour
2 cups vegetable broth
1/2 cup dry red wine
1/2 teaspoon sage
1/8 teaspoon allspice
salt and pepper to taste

Instructions

Heat oil in a medium skillet over medium-high heat. Add mushrooms, onions, and garlic and sauté for about 5 minutes, stirring occasionally, until brown.

Mix in flour and cook for 2 more minutes, stirring constantly. It will be very thick and want to stick to the bottom; try and keep it from sticking too much.

Add vegetable broth, red wine, and spices and stir together. Bring to a boil. Once boiling, stir constantly for 5-7 minutes, scraping the bottom as necessary, until gravy begins to thicken.

Remove from heat and serve.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Maple Balsamic Brussels Sprouts

Time: 40 mins | Serves 8

Ingredients

4 cups Brussels sprouts, halved
2 tablespoons olive oil
1/2 red onion, thinly sliced
2-3 garlic cloves, minced
1 teaspoon dried rosemary
salt and pepper, to taste
1/3 cup hazelnuts, roasted chopped
3 tablespoons balsamic vinegar
2 teaspoon maple syrup

Instructions

Preheat the oven to 425 degrees F.

Wash and half the Brussels Sprouts and toss them with oil, onions, garlic, rosemary, salt, and pepper. Spread onto a baking sheet in a single layer and bake for about 30 minutes, stirring occasionally, until browned on the outside and tender on the inside.

Stir together balsamic vinegar and maple syrup and set aside.

Remove from oven and toss with hazelnuts and maple balsamic glaze.

Serve warm.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Vegan Stuffing with Apples and Hazelnuts

Time: 50 mins | Serves 8-10

Ingredients

8 cups French bread, cut int 1" cubes
2 tbsp vegan butter
1 small yellow onion, sliced thin
4 stalks celery, diced
1 large Granny Smith apple, diced
3/4 cup hazelnuts, chopped
1/4 cup fresh parsley, minced
1 tbsp fresh sage, minced
1 tsp dried thyme
1/2 tsp salt
1/4 tsp pepper, or to taste
2 1/2 cups vegetable broth
1/4 cup chickpea flour

Instructions

Preheat oven to 400 degrees Fahrenheit. Place cubed bread in a single layer on baking sheets and bake for about 10 minutes, until slightly toasted. Remove from oven and transfer to a large bowl.

Reduce heat to 350 degrees. Lightly spray a 11x7 (roughly 6 cup) casserole dish and set aside.

Heat vegan butter in a large skillet over medium heat. Add onions and sauté for about 5 minutes until onions are translucent and fragrant. Add celery and apples and sauté for another 3-4 minutes until apples are slightly soft. **Add spices and hazelnuts. Stir to coat and remove from heat.**

In a small bowl whisk together vegetable broth and chickpea flour until chickpea flour has dissolved.

Add toasted bread to the apple/hazelnut mixture, stirring to combine. Slowly pour the vegetable broth/chickpea flour over the stuffing, mixing while adding until everything is evenly hydrated.

Transfer stuffing to the prepared casserole dish, cover in tin foil, and bake for 20-25 minutes. Remove tin foil and bake for an addition 10 minutes until bread is lightly brown.

Let cool slightly before serving.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Buttermilk Biscuits with Garlic and Sage

Time: 35 mins | Serves 12

Ingredients

1 cup soy creamer
1 teaspoon apple cider vinegar
1/4 cup fresh sage, finely chopped
2 large garlic cloves, minced
2 tablespoons vegan butter, I use Earth Balance
2 1/4 cup all-purpose flour
1 tablespoon granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt

Instructions

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper and set aside.

In a small bowl whisk together the soy creamer and the apple cider vinegar. Set aside and let curdle while preparing the rest of the ingredients. In a small skillet melt the butter. Once it's hot, add sage and garlic. Sauté for 1-2 minutes until fragrant and the garlic begins to brown slightly. Remove from heat immediately and transfer to a paper towel to let cool.

In a larger bowl combine flour, sugar, baking powder, and salt. Mix in cooled garlic and sage. Add soy creamer mixture and mix until the dough is uniformly mixed. Don't over-mix.

Turn onto a floured surface and roll out to about 3/4 inch thick. With a round cutter or glass, cut out biscuits and place them on the prepared baking sheet. Brush tops with extra creamer and bake for 12-15 minutes, until lightly golden brown.

Remove from oven and let cool.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Cauliflower Mashed "Potatoes"

Time: 15 min | Serves: 8

Ingredients

1 large head of cauliflower, cored and roughly chopped
4 cloves garlic, peeled
1 cup vegetable broth
1/4 cup vegan parmesan, optional
2 tbsp non-dairy butter, I recommend Earth Balance
1 tsp sea salt
1-2 tbsp unsweetened soy milk, if needed
pepper
2 small chives, chopped

Instructions

Place trivet to the bottom of your instant pot. Add cauliflower, garlic, and vegetable broth to the Instant Pot.

Close the lid and seal. Using the manual setting, set to high pressure for 5 minutes. Once ready, do a **quick pressure release according to manufacturer's instructions.**

Strain the cauliflower/garlic through a colander and transfer to a food processor. Add parmesan (if using), butter and salt. Process until mostly smooth so that it resembles mashed potatoes. Add soy milk, 1tbsp. at a time, if needed.

Alternatively, you can mash the cauliflower with remaining ingredients using a potato masher.

Serve immediately with freshly cracked pepper, chives, and melted butter.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Pomegranate Balsamic Potobello Steaks

Time 40 mins | Serves 8

Ingredients

8 large portobello mushrooms
1/2 cup olive oil
1/4 cup Bari Pomegranate Balsamic
4 springs fresh rosemary, de-stemmed
2 tsp. steak seasoning, salt free
salt and pepper, to taste

1 cup Bari Pomegranate Balsamic
1/4 cup maple syrup, optional
Arils from 2 pomegranate

Instructions

Preheat the oven to 400F.

In a small bowl, combine olive oil, pomegranate balsamic, fresh rosemary, steak seasoning, and **salt and pepper**. **Generously brush the tops and bottoms of each portobello with the marinade and set, face down, on a baking sheet.**

Bake for 25-30 minutes, until all the liquid has evaporated and mushrooms are tender.

While mushrooms are baking, combine the ingredients for the balsamic reduction in a small sauce pan. Bring to a simmer and simmer for about 15 minutes, until the balsamic has reduced 1/2 in volume and can coat the back of a wooden spoon. Remove from heat and set aside.

If you want a charred top, you can sear the mushrooms after they are removed from the oven. Heat a cast iron skillet over medium heat and sear each side for 3-4 minutes until they are slightly blackened.

Serve immediately with roasted vegetables and balsamic reduction.



MY DARLING VEGAN'S VEGAN THANKSGIVING

Vegan Pumpkin Cheesecake

Time: 1 hr 30 mins | Serves: 10-12

Ingredients

2 cups vegan gingersnaps
6 tbsp. vegan butter, melted
24 ounces vegan cream cheese, 3 (8 oz) tubs
1 1/4 cup granulated sugar
1 (15 ounce) can pumpkin puree
12 ounces extra firm silken tofu
1/4 cup vegan sour cream
2 tbsp. all-purpose flour
1 tsp. vanilla extract
1 tsp. ground cinnamon
1/4 tsp. ground ginger
1/8 tsp. ground nutmeg
1/8 tsp. ground cloves

Instructions

Preheat the oven to 350 degrees F. Line a 9" springform cake pan with parchment paper and spray the bottoms and sides thoroughly. Set aside.

To make the crust, pulse the gingersnap cookies in a food processor to a uniform crumb. Once cookies are broken down, slowly add melted butter and process until well combined. Crust should stick together when pressed between your fingers. Transfer crust onto the prepared cake pan, evenly pressing the crust down **around the bottom of the pan with your fingers, and set aside.**

Clean out your food processor and then combine cream cheese and granulated sugar, blending until smooth and well combined.

Add pumpkin, tofu, and sour cream and blend again, scraping down the sides as necessary. Add flour, spices, and vanilla and blend until combined.

Pour cheesecake batter into prepared pan. Place on a baking sheet in the lower rack of your oven. Add 1/2" of water to the baking sheet to give it steam. This will allow the cheesecake to bake uniformly.

Bake for 60-75 minutes. Check for doneness after 60. The cheesecake will be wobbly, but start pulling away from the sides and cracking a little on the top when it's done. Remove from oven and let cool for 60 minutes before putting in the refrigerator to chill for at least 4 hours.

Serve chilled with pecans or coconut whipped cream.



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Produce

1 (12 ounce) bag fresh cranberries
2 bulbs garlic
2 cups baby Portobello
8 large Portobello mushrooms
2 small yellow onions
1 red onion
1 pound Brussels sprouts
4 stalks celery
1 large Granny Smith apple
1 large head of cauliflower
2 pomegranates

Herbs

1/4 cup fresh parsley
1/4 cup fresh sage
4 springs fresh rosemary

Frozen

1 (10 ounce) package spinach

Canned Goods

1 (14 ounce) can of artichoke hearts
1 (15 ounce) can pumpkin puree

Non-Dairy "Dairy"

1 (8 oz) container vegan sour cream
4 (8 oz) containers vegan cream cheese
2 sticks (1 cup) vegan butter
1 cup vegan Parmesan
1 cup soy creamer
1 tbsp. unsweetened non-dairy milk
12 oz extra firm silken tofu

Baking

2 cups granulated sugar
1/4 cup chickpea flour
2 3/4 cup all-purpose flour
1 tbsp. baking powder
Vanilla extract

Condiments

1 cup olive oil
4 1/2 cups vegetable broth
1 1/2 cup Pomegranate Balsamic
1/3 cup maple syrup
1 tsp. apple cider vinegar

Other

2 cups vegan gingersnap cookies
1 1/4 cup hazelnuts
1/4 cup fresh squeezed orange juice
1 loaf French Bread
1/2 cup dry red wine

Spices

3 cinnamon sticks
Ground Cinnamon
Ground cloves
Ground ginger
Ground nutmeg
Ground Allspice
Sage
Rosemary
Thyme
Steak Seasoning
Salt and Pepper

