



## Apple Sage Sausage Thanksgiving Stuffing

Pre-heat oven to 375°F

- 1 bag (15 oz.) dry seasoned stuffing cubes
- 1 to 1 ½ cups vegetable broth, divided
- 2 cups chopped onions
- 1 cup finely chopped celery
- ¼ to ½ cup minced fresh parsley
- 1 t dried sage
- 1 t dried thyme
- ½ t black pepper
- ¼ t ground nutmeg
- 1 lb. vegan sausage, or to taste, chopped into small (¼ - ½ inch) pieces (Field Roast products are so flavorful that you need only 2 or 3 links)
- 4 cups diced peeled and cored Granny Smith apples

Pour dry stuffing into large bowl and set aside. Over medium-high heat, heat 3 or 4 T of broth in a large skillet and sauté the onions and celery until soft, about 5 minutes. Remove from heat and stir in the spices. Pour over dry stuffing.

In same large skillet and over medium heat, heat sausage in a tablespoon of broth to prevent it from sticking to the pan. Remove the sausage from the pan and add to stuffing mixture. In the same skillet, cook apples in 1-2 T broth over medium heat until tender. Add to stuffing mixture. Combine all stuffing ingredients, adding broth to the mix to create a moist mix. The mixture should be moist, but not dripping.

Place stuffing in baking dish and cover with foil. Bake for 20 minutes or until hot throughout. Remove foil and bake for 10 more minutes or until top is golden brown.

Note\*\* You can prepare the stuffing days in advance and keep in fridge. It even freezes well. Just allow plenty of time to heat thoroughly.



## Vegan Tiramisu

*Not a health food, but no carnivore would know the difference. Great for parties and special occasions. This recipe takes about 30 minutes to make -- ½ as long as making Tiramisu from heavy cream and eggs.*

Makes one 10X8 or 12X8 cake

Enough Ladyfingers to line the pan twice (2 layers)

1 cup	Strong brewed coffee, cold (you can use decaf if you wish, I suppose)
1/2 cup	Kahlua coffee liqueur
½ cup	cocoa powder
2 containers	Tofutti cream cheese
1 cup	raw, unsalted cashews
	water
1 t	flour
2 t	corn starch
1 ½ t	vanilla
1 cup	powdered sugar, sifted

### **Making the cream filling:**

Soak cashews in water overnight. For speedy soaked cashews, you can boil them gently for 30 min.

Discard soaking water and place in blender. Add enough fresh water to not quite cover the cashews. If you add too much water, the cream will be too runny. Better to add too little water than too much. You can always add more water to thin. Blend until smooth. Consistency should be that of whipped cream.

Put Tofutti cream cheese in a big bowl. Add about a quarter of the cashew cream and beat until incorporated to lighten the cream cheese. Add the rest of the cashew cream and vanilla and beat until thoroughly incorporated.

Add the flour, corn starch, and sifted powdered sugar to the bowl. Beat at a slow speed until incorporated, then beat at a higher speed until smooth.

### **To assemble cake:**

Line the bottom of a 10X8 or 12X8 pan with one layer of Ladyfingers.

Carefully pour coffee over the cookies, without creating a pool of liquid underneath.

Spread half of the cream filling on top. Dust with cocoa powder.

Top with another layer of Ladyfingers. This time drizzle them with Kahlua. Spread the remaining cream on top. Dust again with cocoa.

Let set in fridge overnight (for best results) or eat it right away. Yummy!

\*\*Alternately, you can combine the coffee and the Kahlua. And pour mixture over the Ladyfingers both times, instead of alternating coffee with Kahlua.

## Sweet Potatoes with Toasted Pecans

5 medium-sized sweet potatoes (about 3 pounds)  
2T maple syrup  
1t orange zest  
½ cups chopped, toasted pecans  
freshly ground black pepper

Peel the potatoes, cut into 3- to 4-inch chunks and place in pan. Cover with water. Place pan over medium-high heat and cook for 20 to 30 minutes, covered, until tender. Drain. Add maple syrup and orange zest.

Mash with a potato masher or beat with an electric mixer on low speed. Fold in pecans. Add pepper to taste.