



A Taste of Vitality

Nutrient-Dense Cooking

By Mark Foy
(Food Photographs by Mark Foy)

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00-* Introduction *



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

*** A Taste of Vitality: Nutrient-Dense Cooking ***

** Recipes from the Vitalita Culinary Group Kitchen **

This cookbook comes from the Vitalita Culinary Group (VCG) and contains exclusively vegan-whole food-nutritionally dense recipes. The focus of this book is creating wonderful vegan food without gluten (i.e., the protein in many grains such as wheat).

This cookbook (and others by the VCG such as "Desserts of Vitality" which includes many more desserts) can be found on the internet at:

<http://www.vitalita.com/>

Written by Mark Foy (mfoy@vitalita.com)

Version 1.27 (Sept 10, 2013)

This cookbook is a work in progress. To assist in making this cookbook better, please send any suggestions or errors to Mark Foy at:

mfoy@vitalita.com

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The Vitalita Culinary Group is a vegan cooking company which offers personal chef service (including baked goods service), catering, and vegan food consulting in Berkeley, California, USA.

This cookbook is made publicly available in the spirit of a "freeware" cookbook, but if you enjoy this cookbook, you might consider sending a \$10 contribution to show your appreciation. As all proceeds from this cookbook are donated to Vegan Outreach (a non-profit vegan promoting/education group), please send all contributions directly to Vegan Outreach at:

Vegan Outreach

PO Box 30865
Tucson, AZ 85751-0865
USA
<http://www.veganoutreach.org/>

Some of the recipes in this cookbook were prepared at a cooking demonstration in 1999, and this demonstration is available on video. This video is offered by the organization that ran the conference where this cooking demonstration was presented. To order a video cassette of the "Decadent Gluten-Free Desserts" cooking demonstration by Mark Foy, contact the American Vegan Society (<http://www.americanvegan.org/>). Specify that you want the video #B-10 from the 1999 AVS Convention in Boulder, Colorado which contains the cooking demonstration "Decadent Gluten-Free Desserts" by Mark Foy. Specify if you want the US format (regular VHS) or the PAL format (oversees format).

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00-*Chapter Listing*



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

A Taste of Vitality: Nutrient-Dense Cooking
- Chapter Listing

- 01-Notes/Glossaries
- 02-Appetizers
- 03-Soups and Stews
- 04-Miscellaneous
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- 06-Muffins
- 07-Breakfast
- 08-Grains
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- 10-Casseroles
- 11-Compilation Dishes
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- 15-Sauces and Dressings
- 16-Beverages
- 17-Menus
- 18-Epilogue

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01- ***** NOTES/GLOSSARIES *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

This chapter contains:

- some general vegan cooking/vegan nutrition notes,
- overview of some of the cooking terms/processes that are used in the book (e.g., washing grains and steaming tempeh), and
- a glossary to some of the ingredients that are used throughout the cookbook.

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01-* General Notes *



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

General Notes:

NUTRITION

- This cookbook is titled "A Taste of Vitality" because the focus of the book is on foods which provide the body fuel for creating and maintaining an active life style. By focusing on "strong" foods, your body is provided with the needed protein, carbohydrates, fats, nutrients, vitamins, mineral, phytochemicals, isoflavones, essential fatty acids, and antioxidants it needs to be energetic (especially energy-enhancing vitamins and mineral such as magnesium, zinc, and vitamin B6). Pure water is also important. "Weak" foods and foods to which a person is allergic can drain energy. "Weak" foods are discussed below. The most common food allergies are citrus, wheat, corn, milk, soy, dairy products, yeast, and eggs.

"Strong" foods include (examples in parentheses):

- + unrefined non-gluten grains (brown rice, quinoa);
- + nutrient dense vegetables including:
 - * cruciferous vegetables (broccoli, cauliflower, Brussels sprouts);
 - * sea vegetables (nori, arame);
 - * leafy greens (kale, collards);
 - * yellow and orange vegetables (sweet potatoes, carrots, winter squash);
 - * other (snow peas);
- + beans (adzuki, black, lentil);
- + minimally processed soy products (tempeh, miso);
- + whole fruit (apples, citrus, plums);

"Weak" foods included:

- + refined foods including:
 - * refined grains - especially glutinous grains like wheat (most common form is white flour, often called wheat flour since it is made of wheat berries, albeit very refined wheat berries);
 - * refined sweeteners such as white sugar and confectioner's sugar (most candies and sodas contain refined sweeteners);
- + caffeine from coffee, tea, cola and chocolate;
- + nutrient poor vegetables including:
 - * mushrooms;
 - * eggplant;

- * celery, fennel;
- * cucumber;
- * summer squash (zucchini, yellow summer squash);
- * pale greens (iceberg lettuce);

The "weak" foods simply take space in a diet, do not provide necessary nutrients, and only crowd out good, nutritionally dense foods (the "strong" foods above).

- Therefore, to promote a active/vital/energetic lifestyle, the emphasis of this cookbook is on cooking with foods that are:

- + vegan (i.e., free of all animal products, including free of honey);
- + whole and unprocessed (e.g., whole grains such as quinoa and whole-unrefined bean products such as tempeh
- not refined/processed foods like white rice and white/wheat flour);
- + nutritionally dense (high in vitamins and minerals) (e.g., leafy greens, broccoli, carrots, and Brussels sprouts - not eggplant, cucumber, and summer squash);
- + non-glutinous (e.g., grains like quinoa, millet, amaranth, rice - not wheat, barley, rye, or corn).

These foods are life-sustaining, providing the body with essential vitamins, minerals, phytochemicals, anti-oxidants, and fiber which are important for maintaining an active lifestyle. The recipes will occasionally call for "weak" foods (i.e., foods with little or no nutrition) such as mushrooms and celery, but these are used with the understanding that they are not the main part of a dish (i.e., used in small amounts) and are primarily used for flavor. Also, many of the desserts call for flour (which is processed due to the grinding), but I do this to create the best desserts, and the recipes call for exclusively whole-grain flours. Additionally, in the desserts, I almost always use non-glutinous grain flours (like brown rice, millet, amaranth, and teff flour). This also makes the recipes perfect for people with a gluten intolerance where grains with gliadin should be avoided. Often, to provide extra binding due to the lack of glutinous grains, the recipes will call for the addition of finely ground tapioca (tapioca flour - see "Glossary of Ingredients" for more information) and/or ground nuts or seeds such as flax seed, sesame seeds, or almond meal. This gives the dessert a more diverse/complete nutritional profile, which provides more energy to the body, while maintaining a traditional form, taste, and texture.

RECIPES WITH GLUTEN

In general, unless otherwise noted, all the recipes in this cookbook are gluten-free. Only in special cases will a recipe have the first alternative of the ingredient be one with gluten (e.g., whole-grain wheat pastry flour or spelt flour), and only when no other alternative was available (e.g., making yeasted pastry dough is difficult without a glutinous flour). Recipes that contain gluten will be noted as such so people who are strict about needing or wanting to avoid gluten can skip these recipes.

Occasionally, recipes will give an alternative to the non-gluten flour(s) for cooks who do not want to have to use non-gluten flours. For example, sometimes in the cake and cookie recipes, I will offer spelt flour as an alternative to brown rice flour, sorghum flour, millet flour, amaranth flour, or teff flour. Sometimes an adjustment maybe required is in the amount of water/liquid. This is because different flours contain different amounts of moisture. Use your best judgment with the amount of water/liquid used.

NUTRITIONAL ANALYSIS OF RECIPES

All recipes in this book are analyzed for nutritional content. Depending on the version of the cookbook you have, the percentage of daily values for nutrients such as vitamin A and calcium will be shown (not shown in the ASCII text version). These values are helpful for determining the nutritional content of the recipe. There are some problems with this analysis though. First, the nutrients shown are only a fraction of the important nutrients (e.g., magnesium is not shown). Second, some of the ingredients listed in the recipes are not included in the ingredient "dictionary" that was used to calculate these numbers (the USDA handbook) (e.g., flax seeds), so the analysis of the recipes is not always exactly correct. Third, these "percent of daily values" have been calculated off the US RDA (Recommended Dietary Allowance) that are (according to the National Research Council committee that developed the RDAs) set too high for most people. The levels were set high as a built in "safety factor" according to the 1989 report. For example, the committee has set the current RDA for calcium at 1000 mg per day. That does not mean that you must have 1000 mg per day; it means that if you are among the population whose bodies are least able to absorb calcium consumed, you may require that much calcium to absorb the amount your body needs. Nutrition experts usually say that 75 percent (750 mg) of the RDA for calcium is acceptable. Additionally, experts say that vegetarians tend to absorb nutrients more efficiently than meat-eaters, and they tend to need less of some nutrients because they generally eat less protein. (A high protein intake increases the body's excretion of certain nutrients, especially calcium.) Therefore, these "percentage of daily values" are useful and interesting, but should not be taken as a gold standard. (Reference: Vegetarian Times, September 1997, page 82)

NUTRITIONAL ANALYSIS OF RECIPES WITH RESPECT TO VARIATIONS/OPTIONS

When a choice of ingredients is given, the analysis reflects the first ingredient listed (i.e., not the alternative ingredients). Optional ingredients listed in the main ingredient list ARE figured into the analysis. Options given in the VARIATIONS section are not figured into the analysis. Recipe declarations such as low-fat or non-gluten only apply to the original ingredient list (first ingredient listed) without optional ingredients, and not necessarily to any of the other options or variations.

CREATIVITY

As a general rule, I support individual creativity in cooking, therefore, I urge you, the reader, to alter recipes to suit your needs/wants. For example, I often substitute ingredients or just leave things out if I do not like them or do not have them on hand. Additionally, people have different tastes for saltiness, sweetness, and richness, so feel free to change ingredient quantities to fit your tastes. Lastly, if you have an allergy or sensitivity to one of the ingredients called for in a recipe, try to think of a replacement (or just leave the ingredient out) to make the recipe fit your needs.

SERVING SIZES

Some of the recipes in this cookbook serve more than 8 people (up to 24 servings for some of the appetizer type dishes). If you want to have fewer serving, simply divide the recipe to meet your needs. In the recipes included here, this causes no problems. I personally like to cook in large amounts so the food will last for a number of days. Additionally, some items I will store in the freezer for later use. I find that the following items freeze well: bean dishes (including dips and pates), stews, some vegetable dishes, cookies, and cakes, whereas the following do not freeze well: grain dishes and pies.

ORGANIC PRODUCE

I recommend the use of organically grown ingredients (i.e., food grown without chemical fertilizers or pesticides) when ever possible as I have found organic produce and staples to have substantially more flavor than conventionally grown items. Additionally, there are studies which have shown that organically grown food has more nutrients than conventionally grown food.

VEGETABLE QUANTITIES

In all the recipes in this book, I try to call for the use of entire vegetables. For example, with onions, if at all possible, I call for the use of whole numbers of onions, instead of halves of onions. I have found this to be the best way to use vegetables so that leftover cut pieces do not sit around getting old (exposed to the air, losing nutrients) before they are used in some other dish.

VEGAN DIET COMPONENTS

I believe that a balanced vegan diet should include 5 components:

- 1) Vegetables
- 2) Whole Grains (primarily non-glutinous grains such as brown rice and quinoa, but also glutinous grain all alright in moderation, such as whole spelt, if a person is not gluten intolerant/sensitive)
- 3) Concentrated Vegetable Protein (tempeh, beans, tofu, and some seitan is alright in moderation if a person is not gluten intolerant/sensitive)
- 4) Leafy Greens (kale, collards, ...)
- 5) Fruit

The menus listed at the end of this cookbook are composed to represent all of these important dietary components (with the exception of fruit, which is often eaten on its own, rather than with a meal). See the discussion on "Menu Composition" in the Menu chapter for more about composing meals.

NOTE TO THE READER

The contents of "A Taste of Vitality" are not intended to provide personal medical advice. Medical advice should be obtained from a qualified health professional.

This Free Vegan Cookbook Available at <http://www.vitalita.com/>

01-* Glossary of Cooking Terms *



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

Glossary of Cooking Terms:

+ Cooking Beans

Beans should never be cooked with salt (or any salty ingredient) or anything acidic (like tomatoes, vinegar, or lemon juice) because these substances make the outer coating of the bean tough, so the bean will never get soft because the water can not penetrate the coating around the bean. Before soaking or cooking, all beans should be sorted (to remove large foreign particles like stones) and washed (to remove fine dirt and dust). See "Washing Grains and Beans" below for further information. For time savings, and to ensure properly cooked beans, I prefer a pressure cooker, although this is not necessary to get properly cooked beans. For long and medium term cooking beans (such as garbanzo beans and navy beans), soak for about 12 hours before cooking. Short term cooking beans (such as lentils and adzuki beans) do not require soaking. Cook beans with water in a 1:3 ratio (1 cup dried beans to 3 cups water), and cook until they are soft, but not so mushy that they lose their structure. Cooking beans with a small piece (about 2 inches) of kombu (a sea vegetable) will help the beans be more digestible. After the beans are fully cooked is the time to add salt (and also acidic ingredients if desired).

+ Cooking with a simmer plate (sometimes called a "flamer tamer")

A simmer plate is a metal disk (with about the same diameter as a large pot) which is placed between a stove top burner and a pot. The simmer plate absorbs the heat put off by the burner flame or burner coil, and distributes it evenly over the entire simmer plate thus avoiding hot spots on the bottom of a pot. Because it distributes the heat move evenly over the entire area of a pot/sauce pan bottom, it helps avoid burning foods. This particularly applies to cooking grains (such as rice, millet, and quinoa) where you want to cook the grain at a low temperature for a long period and all the liquid will be absorbed. This can also be helpful for cooking beans.

+ Sealing (vegetables)

Saute in a little oil (as directed), so that the oil lightly glazes all the items (vegetables), under a medium to medium-high heat. The word seal refers to the effect that the oil and heat have on the vegetable; It is "sealed" by having a light coating of oil cooked around it, sealing in the flavors and juices. A sealed vegetable usually takes on a brownish tinge (it is partially "roasted"). Usually, items (vegetable) are sealed by adding one at a time in succession, starting with the longer cooking vegetables which do not readily absorb oil. Therefore, oil is the first ingredient into the pan after which the first ingredient (vegetable) is added, and mixed to distribute oil evenly over all pieces. These pieces should be sauteed/sealed for a few minutes before the next vegetable is added, thereby allowing the pieces to develop a rich flavor, and have these flavors sealed in. When the next ingredient is added, it should be gently mixed to allow

the oil on the first ingredients to spread on to and cover this new ingredient. Items should not be added too quickly in succession or the pan can get over loaded with raw ingredients, and the flavor of each ingredient will not develop as richly as possible.

+ Steaming Tempeh

Most of the recipes in this cookbook that use tempeh will call for steaming the tempeh before using in the recipe. Tempeh can have a slightly bitter taste, and this reduces that taste, and ensure the tempeh is fully cooked. There are recipes that leave out this step; usually those recipes have the tempeh cooked quite a long time in a strongly favored sauce, so the steaming is not necessary because it gets so well cooked in the course of the recipe.

+ Toasting (and Glazing) Nuts and Seeds

Toast nuts or seeds on baking sheet in a 300 degrees F (150 degrees C) oven for about 15 minutes. Mix nuts on sheet, and continue to bake, watching to make sure they do not burn. The total amount of time needed depends on the type of nut (pine nuts toast very quickly, whereas almonds take longer), and on how toasted you want the nuts. I toast them on a low temperature because most nuts, when they are near done, go quickly from light golden brown to burnt. A lower temperature slows down the process, reducing the chances of ending up with burned nuts.

If seasoning the nuts with a salty liquid like tamari soy sauce or ume vinegar (see "Glossary of Ingredients" for more information about these ingredients), splash this over the nuts near the end of toasting, mix thoroughly to coat all nuts, and then if needed, bake a few more minutes to dry the nuts out again.

If glazing the nuts with a sweetener (such maple syrup and/or sucanat) (which is obviously best for desserts) and/or with a liqueur (like Sambuca), follow the same directions as for a salty liquid, but do not expect them to become as dry in the oven if using significant quantities of liquid sweetener (in drier climates, they will dry out completely when they sit outside the oven for a while). If the nuts are very sticky, and the glaze will not "dry", you can place the nuts in the refrigerator (on a parchment paper covered baking sheet) to "dry"/"freeze" the glaze onto the nuts.

Another option for toasting and glazing is described in the recipe "14-Frangelico-Glazed Toasted Hazelnuts".

+ Washing Grains and Beans

Whole grains and beans (which have not been processed; that is, not made into flour or rolled) should be washed before cooking to remove all dust and foreign particles. If not washed, the flavor of the dish could be negatively effected (possibly a dusty flavor). To wash, place grain or beans in a large bowl, add water to cover generously, and massage grains or beans between hands to remove all dust. Drain, and repeat 2 more times (or until water poured off is clear). Certain grains and beans should be washed more gently, and more quickly than this; these include: buckwheat, red lentils, and split peas; when pouring off washing water from these foods, the water will never be clear, so just stop after 2 or 3 quick washings.

This Free Vegan Cookbook Available at <http://www.vitalita.com/>

01-* Glossary of Ingredients *



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Glossary of Ingredients:

+ Adzuki Beans

Adzuki beans (also azuki or aduki) are small oval-shaped beans with a deep reddish burgundy color used commonly in Japanese cooking. These beans accommodate salty and sweet flavors. They are short to medium-term cooking beans, taking about 1 to 1.5 hours to cook. Like all beans, it should be carefully washed/rinsed before cooking (see "Glossary of Cooking Terms" for more information).

+ Agar Flakes (Agar or Agar Agar)

Agar agar (Kanten) is a vegetable gel used as a vegetarian replacement for gelatin. It is made by boiling sea vegetables, pressing it into a gel, and then drying it into flakes. Agar comes in bar form, flake form, and powder form. The flake form is the most common, and the recommend form for the recipes in this cookbook. If you use powder, and the recipe calls for flakes, use a smaller amount; e.g., if the recipe calls for 3 teaspoons of agar flakes, use 2 teaspoons (or a little less) of the agar powder.

Agar flakes dissolve in hot liquids and thicken as they cool to room temperature or below.

General preparation to gel a liquid goes as follows: Add 4 tablespoons of flakes to 4 cups of fruit juice or other liquid and let the agar sit on the top of the liquid for 5 or more minutes. Then bring to a boil, reduce heat and simmer 5 minutes or until dissolved. Cool until firm.

+ Agave Nectar Syrup (Light Agave Nectar Syrup - Agave Nectar - Agave Syrup)

This natural sweetener is extracted from the pineapple-shaped core of the blue agave (a cactus-like plant native to Mexico best known for its use in making tequila). A 93% fruit sugar content allows agave nectar to absorb slowly into the body, decreasing the highs and lows associated with sugar intake. Also, because fruit sugars are 25% sweeter than sugar, you use less. It has a very neutral taste. If an agave syrup is called light, it is referring to its color. There are both darker colored agave nectars (medium brown color), and lighter colored agave nectars (soft yellow color similar to honey). Maple syrup can often work in place of light agave nectar syrup; two considerations that will change the final dish: 1) color - maple syrup is darker than light agave syrup, so the final dish will be darker in color which may not be the desired outcome (e.g., the "Pink Grapefruit Sorbet" specifically calls for light agave nectar syrup instead of maple syrup because we wanted to keep the final sorbet a lighter color); 2) sweetness - cup for cup, agave nectar syrup is slightly sweeter than maple syrup - for small amounts this should not make a big difference. One of the

producers of Agave nectar has some interesting information about agave on their web site:
<http://www.madhavahoney.com/agave.htm>

+ Arame

A sea vegetable - the most mildly flavored of sea vegetables. A good introduction sea vegetable since it only has a mild sea/fish flavor. As with all sea vegetables, it is a nutritionally dense food that is high in mineral and trace elements.

+ Barley Malt Syrup

This natural sweetener which is made from sprouted whole barley, and made basically the same way as brown rice syrup (see below). Barley malt syrup does have more of a flavor than brown rice syrup: barley malt syrup has a flavor more like molasses, while brown rice syrup has a flavor more like agave nectar or honey, but with a slightly bitter edge (similar to butterscotch). You can substitute one sweetener in place of the other keeping this flavor difference in mind. The caramel-flavored syrup is about half as sweet as sugar or honey. It is high in carbohydrates, and is generally the least expensive natural sweetener. GLUTEN NOTE: Barley malt syrup contains gluten, so if you are avoiding all gluten, simply replace barley malt syrup with brown rice syrup.

+ Birch Sugar

(This information was gathered from various sources, including bottles of birch sugar and marketing materials distributed by birch sugar distributors)

Pure birch sugar is derived from birch bark, and it is also known as Xylitol. One producer of pure birch sugar in the U.S. is The Ultimate Life (see "Mail Order Companies" at the end of this book for more information). Birch sugar has only half the calories of sugar, but is used as a replacement for granulated sugar 1:1. It does not promote tooth decay. It is metabolized very slowly, so it helps prevent sugar "highs" and "lows", and can be suitable for people with diabetes, hypoglycemia, chronic fatigue syndrome, and candida (yeast infection).

+ Broccoli Rabe

This vegetable is more leafy than regular heads of broccoli, and is high in calcium.

+ Brown Rice Syrup

A natural sweetener similar to barley malt syrup. Brown rice syrup contains complex sugars that are not hard on the body/blood sugar levels. It is my absolute favorite sweetener because it has the mildest flavor (not as strong as barley malt syrup), and its pH is closer to our bodies' pH than any of the other sweeteners, making it the most gentle on the system. It is about half as sweet as maple syrup and granulated sugar. Often times I "balance" brown rice syrup with maple syrup in a recipe because brown rice syrup all by itself has a slightly bitter butterscotch flavor, so I like to round out that flavor with the straight sweet flavor of maple syrup. It is not suitable for use in cakes because it causes the cake to become too dense and sticky.

+ Cashews, Raw

Raw cashews are one of the few nuts that work wonderfully in vegan ice creams. They provide a wonderful richness, smooth consistency (with very little grit), and a very light color (like milk which is what people are used to seeing). Most of the ice cream recipes in this cookbook now call for raw cashews because I am not able to find my old favorite very often: neutral tasting pine nuts. Most of the pine nuts I come across these days have a very pronounced smoky flavor, which make them unsuitable for most desserts (including most ice creams). See the glossary entry for pine nuts for more information.

I have read that nuts can be more digestible if they are soaked a couple of hours before using (and drained and rinsed before using), so most of the ice cream recipes using cashews OPTIONALLY call for soaking them before making the ice cream custard. I have had good luck with soaking as well as skipping the soaking, so if you have the time and occasionally have trouble digesting nuts, then go ahead and soak the cashews.

+ Coconut Oil, Unrefined

Coconut oil is a saturated fat, but the unrefined version (which is rarely found in commercial baked goods - they use the refined type) can be part of a balance diet. It does not contain any trans fatty acids (TFAs) like hydrogenated oils do. It is a source of Medium Chain Triglycerides (MCTs), which are especially valuable to people who have trouble digesting fat. MCTs enable the body to metabolize fat efficiently and convert it to energy rather than storing it as fat. Additionally, almost 50% of coconut oil's fatty acid content is lauric acid, a disease fighting fatty acid not commonly

found in plant sources.

Coconut oil is particularly good in desserts that traditionally use butter (also a saturated fat) such as cookies and pie crusts. It gives the cookies a wonderful texture with less oil than if you used an unsaturated oil (like high oleic sunflower oil). See "Mail Order Companies" at the end of the cookbook for sources of unrefined coconut oil (some of which are also organic). Generally, vegetable shortening (in its non-hydrogenated state) (see below) can be used in place of coconut oil. Additionally, you could use high oleic sunflower oil (or other oil as suggested in the "Dessert Notes" section under "Oils") as a substitute, but the result will not be quite the same since it will not provide that saturated fat quality.

+ Collard Greens

Used traditionally in African and African-American cooking, I find this strong green best when quick cooked (e.g., sauteed) rather than boiled. A slightly stronger flavor than kale. It can be used in place of kale. This green beats all other vegetables on nutrition.

+ Egg Replacer Powder

A starch based powder (similar to the look and texture of corn starch) which is used as a binder/leavening ingredient. It is a unique egg replacement item since it contains no animal products (whereas most contain egg whites), and one box (costing a few dollars) makes about 150 "eggs". Approximate replacements for egg replacer powder is arrowroot powder or cornstarch, but these mainly only provide the binding effect, not the leavening effect. The egg replacer powder I know of is made by "ENER-G Foods", and you can find more information about this company at the end of this cookbook under "Mail Order Companies".

+ Filo (or Phyllo)

A thin paper-like dough used for savory dishes (see "Greek Spinach Pie") and desserts (see "Orange Custard in Filo Cup"). It is low in fat, and can be used to enhance the presentation of dishes, particularly by making filo sheets into cups. These cups can be filled with any number of foods like: "Gingered Fruit Compote", any type of bean dip (like "Adzuki Bean Dip"), side salads (like "Asian Sweet Potato Salad"), side vegetables (like "Spiced Butternut Squash Puree"), pie fillings (like "Hazelnut Pie"), or custards, puddings, or mousses (like chocolate mousse - see "Chocolate Cream Pie").

The first way to make filo cups involves the use of a muffin tin. Fold one sheet of dough so that it covers one cup on the muffin tin (approximately a square), with about 1 inch to spare on all sides. Lay folded sheet into muffin cup, pressing down so the center of the sheet is touching the bottom of the cup (the overall effect is to create a cup shape with the dough). Repeat for as many cups as needed, and bake in the muffin tin for about 5 minutes at 350 degrees F (175 degrees C) or until cups are crisp and lightly browned. The second way to make filo cups does not require a muffin tin, but a baking sheet. This method is best done when the filling to be put into the cups can be heated, as cups are best made around the filling, and then briefly baked. As before, fold a filo sheet (or multiple filo sheets if you want to create a more substantial cup that will hold more or heavier fillings). Lay folded sheet on a baking sheet, and place some filling into the center. Then fold the outer filo up to make a wall around the filling. Repeat for as many cups as needed, and bake for about 5 minutes at 350 degrees F (175 degrees C) or until cups are crisp and lightly browned.

GLUTEN NOTE: Filo is made from wheat flour, so it does contain gluten, so if you are avoiding gluten, do not use this ingredient.

+ Ginger Juice (Fresh)

To make fresh ginger juice, take fresh whole ginger root pieces and grate them. (Asian groceries often sell purpose-made ginger graters; you can also find microplane graters specifically for ginger; a regular fine grater can also be used.) Then press the juice out of the pulp (a fine strainer works well for this). Alternatively, run ginger root through a juicer (as you would carrots). If ginger juice is to be stored for more than 5 days, add some lemon juice to the ginger juice to help it keep. Place it in a sealed bottle in the refrigerator. It should keep about 5 days without lemon juice, and about 10 days with lemon juice (or something acidic). A half cup of fresh whole ginger root pieces makes about 3-4 tablespoons of ginger juice. A teaspoon of dried, powdered ginger can be used in place of a tablespoon of fresh ginger juice, but the flavor will not be the same.

+ Goji Berries

Goji berries are small red dried fruits about the same size as raisins. They have flavor somewhere between a cranberry and a cherry. Many of these berries come from Tibet. They are good in dishes the same way as raisins,

dried cranberries, dried currents, etc.

Wolfberries are similar to goji berries, and can be used interchangeably. I have also sometimes seen goji berries called gogi berries or lycium berries.

+ High Oleic Sunflower Oil (also sometimes called High Heat Sunflower Oil)

High oleic sunflower oil is a slightly different variety of sunflower plant that produces a seed with a higher proportion of monounsaturated fat to polyunsaturated fat. Sunflower oil of the high oleic variety is very similar in fatty acid profile to extra virgin olive oil. The high oleic variety of sunflower oil is my favorite oil for baking (along with coconut oil) because it is high in monounsaturated fats (healthier than polyunsaturated fat and stands up better to heat), not a heavy oil, and has very little flavor, allowing the flavor of the dessert to shine through. See the "Dessert Notes" under Oils for more information and other oils that can be used in place of high oleic sunflower oil.

The high oleic sunflower oil I use is from Omega Nutrition (see "Mail Order Companies" at the end of this book) and combines unrefined high oleic sunflower oil, palm oil and unrefined sesame oil (they call it High-O Sunflower Oil Blend). The palm and sesame oil are included to facilitate the handling of higher cooking temperatures.

+ Kale

This winter green is related to cabbage, and may be the oldest known green. Similar to collard greens, which can be used in its place. I prefer it quick cooked and it is nutritionally superior to most all other vegetables.

+ Kombu

This variety of seaweed is most commonly used as a flavoring (as in soup stock). It has a mild flavor compared to most seaweed. Kombu often is used in cooking beans and seitan, since it improves the flavor and digestibility of those products. Generally an optional ingredient.

+ Lecithin

Lecithin is generally made from soy. It is an emulsifier (like egg yoke) that helps oils and liquids blend together. It is often used in chocolate bars to bring together (emulsify) the cocoa and cocoa butter. It can be used in cakes, ice creams, cookies, etc. to help integrate the oil with the other ingredients for a smoother product.

For cooking, it is easiest to find lecithin in granule form, but it is also possible to find it in liquid form (Mountain Rose Herbs makes a liquid lecithin - <http://www.mountainroseherbs.com/>). Sometimes I prefer the liquid form because when the granules are used in larger quantity, sometimes they can add a slightly off flavor. But in general, either form can work in a recipe. And, the lecithin can always be left out of any recipe as it is not absolutely required.

+ Light Agave Nectar Syrup

See Agave Nectar.

+ Mesquite Meal (sometimes called Misquite Flour)

Mesquite meal is a high protein, high-fiber meal that is milled from the sun-ripened seed pod of the mesquite tree. Ripe mesquite bean pods are gathered, washed, dried, and ground to a medium texture similar to corn meal. There are two types of mesquite meal: classic Sonoran and sweet Peruvian. Classic Sonoran imparts a mellow taste that's sweet and slightly nutty. Sweet Peruvian carries a subtle coffee and chocolate flavor, with a hint of cinnamon (particularly good in desserts). Mesquite meal is used as both a flour and a spice. As a spice, it can be sprinkled on a wide variety of foods, added to soups, stir-fries, or vegetable dishes. As a flour, substitute mesquite meal for about one third of the flour in your recipes; if added in significant quantity, it will make a denser baked good. See "Mail Order Companies" in the Epilogue for information about finding mesquite meal.

+ Millet

Millet is a small, yellow, bead-like grain which has a mild, nutty flavor and fluffy texture. The earliest mention of millet comes from China, dating back to about 2800 B.C., and referred to as a "holy plant". It grows with very little water and poor soil.

Millet cooks similarly to rice, but likes more water, with a 3 part liquid to 1 part millet ratio. It cooks in 40 minutes on the stove top, and 20 minutes in a pressure cooker. Like all grains, it should be carefully washed/rinsed before cooking (see "Glossary of Cooking Terms" for more information). It can be used as rice and in stuffings, soups, and puddings, as a topping for salads, or as hot breakfast porridge. It can be ground in flour and used in baked goods.

+ Miso

A fermented paste made from beans and/or grains and salt. It is a remarkable digestive aid. It is used mainly as a flavoring agent in soups and sauces. Tamari Soy Sauce can be used in its place, but the flavor will not be as deep, and rich. GLUTEN NOTE: If you are avoiding gluten, be sure to select misos that do not contain wheat or barley.

+ Nutritional Yeast

Nutritional yeast is a flavorful "Cheesy" tasting powder or flakes which is grown as a food and food supplement. It is concentrated in amino acids and B vitamin complex. It is not a by-product like brewer's yeast (from the beer industry).

+ Oats (Rolled Oats, etc.)

GLUTEN NOTE: In the past, oats (all types) have been thought to contain a type of gluten that was not healthy for people allergic to gluten (e.g., people with celiac disease). Current studies have shown that this may not be the case, and now the general feeling is that oats are OK for people avoiding gluten. (You can find more information about celiac disease, and foods that contain gluten, at <http://www.celiac.com/> .) I have marked all recipes in this cookbook that contain oats with a warning about gluten for people who do want to be extra safe and avoid oats.

+ Pine Nuts

Pine nuts are small tear-drop-shaped nuts with significant amounts of vitamin A, thiamin, riboflavin, and niacin. They puree well in water to make a very creamy milk or cream. Pine nuts are one of the best nuts (if not the best nut) for making rich vegan ice creams because they have a wonderful richness, puree very smooth with very little grit, and do not have a dark color.

NOTE: The down side is that some batches of pine nuts can be rather smoky, and this smoky flavor is not desirable in most desserts including ice cream (especially ones with subtle flavors such as vanilla or peach). I have been able to successfully use smoky pine nuts in ice creams that contain other strong flavors (e.g., in an amaretto ice cream or cherry-chocolate chunk ice cream). I am not sure if the smokiness comes from the processing of the pine nuts, or is just a characteristic of some pine nuts, but in any case, I advise cooks to check their pine nuts, and if they are too smoky, I would be hesitant about using them to make most desserts.

- For desserts where the pine nuts are to get blended (such as with ice creams or sauces or custards), I would go ahead and use raw cashews instead. In this case, raw cashews are a very good replacement because they provide a light color, richness, and smoothness (minimal grit) like pine nuts do. Because I am finding so many smoky batches of pine nuts these days, most of the recipes in this cookbook now call for raw cashews. Other types of nuts such as almond butter or pecans could be used in blended desserts, but depending on the quantity required, they may not provide the same properties especially because other nuts may make a cream with more grit, or with a different color.

- For desserts where the pine nuts are used whole, and you decided that your pine nuts are too smoky to use in this particular dessert, choose another nut (maybe chopped) as you see appropriate.

- In general, smoky pine nuts work wonderfully in savory dishes such as "03-Creamy Mushroom-Sweet Potato Soup" or "02-Sweet White Bean Dip".

+ Quinoa

Quinoa, pronounced keen-wa, is a small pseudo-cereal (350 grains weigh 1 gram). It has a mild, nutty flavor and is gluten-free. The National Academy of Sciences has called Quinoa the best source of protein in the vegetable kingdom because it is a complete protein, containing high amounts of all the essential amino acids. Quinoa cooks similarly to rice with a 2 part liquid to 1 part Quinoa ratio. It cooks in only 15 minutes. Like all grains, it needs to be washed before cooking, but it is especially important to wash quinoa because it has a bitter tasting substance coating the grain (saponins) and this is best washed away to obtain a good flavor. It can be used as a side dish (like rice often is) and in stuffings, soups, and puddings, as a topping for salads, or as a hot breakfast porridge.

+ Ribbon Cane Syrup

Ribbon Cane Syrup is a liquid sweetener made from ribbon cane. It is a bit similar to molasses, but with a lighter taste. It is still sold today, but was more popular in the 1800s and early 1900s. It is made by taking the stalks of the ribbon cane plant and feeding them into the cane mill which squeezes the juice out of the stalks. When the cane juice has been squeezed from the stalk of the ribbon cane plant it is cooked down. After the juice has been properly cooked down you have the thick sweet taste of ribbon cane syrup. One web site that sells ribbon cane syrup: <http://www.shopmississippi.com/> .

A mixture of half maple syrup and half whole granulated sugar (e.g., Sucanat or Rapadura) can be used as a replacement for ribbon cane syrup. For example, if a recipe calls for 1/2 cup ribbon cane syrup, you could use 1/4 cup maple syrup and 1/4 cup whole granulated sugar.

+ Roasted Garlic and Roasted Garlic Paste

There are at least two different methods of making roasted garlic:

(1) Take garlic cloves out of the papery skin. Place garlic cloves in bowl, and drizzle with olive oil. Toss and add a little salt; toss again. Place on a baking sheet and bake at 350 degrees F (175 degrees C) for about 15 minutes mixing on the sheet once during the baking. Watch them late in the baking so they don't get over browned/burned. If they are not soft, continue to bake. Remove from oven.

(2) Take an entire head of garlic and cut off the tips of garlic cloves (about 1/6 of the top of the head). Drizzle 1/2 teaspoon of oil on cut top, and coat the oil around as much as possible. Wrap head in foil, and bake at 350 degrees F (175 degrees C) for about 45 minutes (until garlic cloves are soft). (I like to bake more than one while I am at it.) Squeeze soft garlic cloves out of the papery skin.

- If you are making roasted garlic paste, puree the baked cloves in a food processor.

- The flavor of the garlic is significantly mellowed by this roasting process, although it is still very flavorful. This paste is delicious added to sauces, soups, pates, or sautes. It is also good as a spread directly on rice cakes or crackers. Equivalents: 40 cloves of roasted garlic = 1/2 cup of whole garlic cloves = 6 Tablespoons of roasted garlic paste.

+ Seitan

Seitan, also known as "wheat meat," is a fat-free food that is high in protein and a good meat substitute (including in place of poultry). It has a delicious flavor, a meaty texture, and is very filling. It is usually made exclusively from wheat gluten (the high protein part of the wheat berry), so for this reason, I recommend it in limited amounts in the diet since gluten is often energy dampening. GLUTEN NOTE: People sensitive or allergic to wheat should avoid seitan altogether.

+ Silken Tofu

See Tofu.

+ Spelt Berries (Spelt Flour)

Spelt is a primitive form of grain that is related to wheat. The berries can be cooked (kernels have a sweet, nutty taste and rice-like texture) or ground into flour and used in place of wheat flour. GLUTEN NOTE: Spelt does have as much gluten as wheat, so if you are avoiding gluten, you should be avoiding spelt. Some people who have wheat sensitivities or allergies can tolerate spelt, but spelt still has high amounts of gluten.

+ Stevia (both Blended Stevia and White Stevia Powder) - White Stevia Powder is more concentrated than Blended Stevia - see below for more information

(This information was gathered from various sources, including stevia packaging and marketing materials offered by stevia distributors.)

Stevia is a herb native to South America. What makes it unique, is that a very small amount of it is very sweet, and it has no sugar (carbohydrates) or calories. For cooking, it is used as a sweetener. White stevia powder is very concentrated, 200-300 times sweeter than sugar. Stevia is not widely used in the U.S. due to political reasons. Because it has no sugar, stevia is recommended by the governments of Brazil, China, and Japan for use by hypoglycemics and diabetics. Stevia is also anti-fungal, making it ideal for individuals with yeast conditions (candidiasis); this natural sweet-tasting herb satisfies the desire for a sweet treat without feeding the yeast. Stevia can be difficult to use because it does not have the same effects as other sweeteners (such as, sugar (e.g., sucanat), maple syrup, or agave). Other sweeteners make cakes moist and light, and stevia will not. Other sweeteners add crispness to cookies, and stevia will not. Other sweeteners will add a kind of "caramel" type flavor and color when they are baked/cooked, but stevia will not. Therefore, if stevia is used in a dish, and some of these qualities are needed in the dish, other ingredients will have to provide them (e.g., baking powder for rising, fruit purees for moisture, extracts/flavoring for flavor, etc.).

Stevia is sometimes blended with a filler to reduce its concentrated sweetness. Different extractions of stevia vary as to their sweetness, but roughly 3 teaspoons of blended stevia (that is, blended with a filler such as erythritol, a natural crystal granulated filler from fruits and grains), or 3/8 teaspoon of white stevia powder (pure steviosides, not blended with a filler), is equal to 1/4 cup of sugar. The one down side to stevia is that it has a slightly bitter edge to it, so it is not well suited to all dishes.

- For beverages and non-dessert dishes (or dishes which do not need to rely on a sweetener to be very sweet), it can be put to good use since only using a little will only cause a little bitterness;

- It can also work in desserts where a bitter edge/flavor will not adversely effect the dessert;
- It can also be used in small proportions in other desserts where the goal is to reduce the amount of other sweeteners; for example, for a dessert that called for sweeteners in the total amount of 1 cup, you may try using 3/4 of the regular sweeteners, and then use stevia for the replacement amount (see above for quantities);
- It can work well with fruits where the fruits are providing a significant amount of the sweetness, and the stevia is just to enhance it slightly.

Overall, I have found stevia best matched with acidic fruits and bitter foods like chocolate or coffee (or coffee substitute) where the bitter edge of the stevia can work with the other flavors.

Equivalence summary: 1/4 cup of sugar = 3 teaspoons of blended stevia = 3/8 teaspoon of white stevia powder.

+ Sucanat (Sucanat sugar)

Sucanat (Sugar Cane Natural) is a replacement for white sugar. It is a dry granulated sugar. It is made from evaporated cane juice and molasses, and has a brown color. It has a variety of vitamins and minerals not contained in white sugar. It comes in two forms: granulated and as a syrup (sugar cane syrup). Not to be confused with "Sugar In The Raw" or "Turbinado Sugar" which are basically just white sugars. It equivalent to granulated sugar or brown sugar, and can be used in the exact same proportions (1:1). It is similar to Whole Sugar (see glossary entry below), but sucanat has molasses added back, whereas whole sugar does not. Sucanat and Whole Sugar can be used interchangeably without any difficulty.

+ Sunflower Oil

See High Oleic Sunflower Oil.

+ Sweet Brown Rice Flour

Sweet brown rice flour can be made by grinding sweet brown rice or purchased as a flour. When sweet brown rice flour is added to a baked goods, it makes the baked good (such as brownies) denser and more gooey. I don't like it in cakes because it makes them too dense, but for brownies, I have found that using around 10% sweet brown rice flour adds a good amount of dense and gooey texture. For example, if the recipe calls for 4 cups of flour (maybe a combination of brown rice flour, sorghum flour, and amaranth flour), and you want to make the baked good more gooey and dense, you could try and use 1/2 cup of sweet brown rice flour, and 3-1/2 cups of the other flours. This can work particularly well in brownies since gooey can be very desirable, and non-gluten brownies can be a little crumbly.

+ Tamari Soy Sauce

A version of soy sauce that is sometimes (but not always) made without wheat. It has a rich flavor. Any type of soy sauce can be used in its place; if you are looking for a gluten-free version, just be sure to read the label since some tamari soy sauces actually have wheat in them. It is wonderful for seasoning toasted nuts and seeds (see the "Glossary of Cooking Terms" for more information on how to use this on toasted nuts and seeds).

GLUTEN NOTE: If you are avoiding gluten, be sure to select a soy sauce/tamari that does not contain wheat or barley.

+ Tapioca Flour (also called Tapioca Starch or Tapioca Powder) (Finely Ground Old Fashioned Pearl Tapioca)

Tapioca Flour (also called tapioca starch or tapioca powder) is a common ingredient in non-gluten baked goods. Tapioca Flour is a starch extracted from the root of the tropical cassava plant (also called manihot or manioc or yuca). Tapioca Flour can be purchased in its powdered state or it can be ground. If you don't want to purchase it in powdered state, you can grind it from Pearl Tapioca, but just be sure to use Old Fashion Pearl Tapioca (any size) and not Minute (or Quick) Tapioca since Minute Tapioca has been pre-cooked, and will probably not act the same way in baked goods. The best way to grind the pearls is in small amounts in a coffee grinder. Get it as fine as you can, but it does not need to be as fine as white flour. One of the companies that sells Tapioca Flour is Bob's Red Mill (you can see the product via this URL=<https://www.bobsredmill.com/catalog/index.php?action=showdetails&product_ID=384>) (Refer to the Epilogue at the end of this book for more information about Bob's Red Mill).

+ Tempeh

Tempeh is a fermented soybean product, native to Indonesia (dating back more than 2000 years), and is rich in protein. It is more of a whole food than tofu since tempeh is made from whole soybeans. It is made by soaking whole soybeans overnight and then briefly cooking them until they are softened. A dry powder of the mold *Rhizopus oryzae* is added to the beans, the beans are formed into cakes, and they then sit for about 24 hours. The cakes form very solidly with a chewy, meat-like texture, and have a slightly nutty, smoky flavor reminiscent of mushrooms.

To reduce the slightly bitter taste of tempeh, it is a good idea to steam it before using in most dishes; I place it in a steamer basket over boiling water and let steam for about 20 minutes. I have found that this steaming step is not as important when the tempeh is going to be baked in a marinade since this long "baking in marinade" process is a bit similar to steaming.

+ Tofu (including Silken Tofu)

%% General Tofu Notes:

+ There are a number of different types of tofu: "Regular" in soft, medium, firm, and extra firm, and "Silken" in soft, medium, firm, and extra firm. Regular tofu keeps its shape better during cooking, and is not as smooth (it has more consistency); it is best for use in stir frying and sauteing where you want the tofu to have some texture and hold its shape during cooking. Silken tofu is very smooth and does not hold its shape well during cooking (e.g., it would be very difficult to stir fry); it is best used for dips, sauces, dressings, puddings, custards, and icings where needs to blend up very smooth.

%% Pressing tofu to remove water:

+ Place tofu on a plate. Place another plate on top of the tofu. Find a heavy object (such as a cutting board or blender or food processor) (if it is an appliance make sure it is un-plugged). Place object on top of the top plate to squeeze the block of tofu. Make sure the object is secured so it will not fall off the plate. Let press for about 20-25 minutes. Remove object and top plate, and drain extracted water off. It is then ready to use in the recipe.

%% Notes about the use of silken tofu:

+ Most of the recipes in this cookbook that use silken tofu specify the extra firm variety. This is because other varieties have too much water, and when pureed do not come out thick enough (especially the medium and soft; sometimes the firm silken tofu will be thick enough to work in the recipe). This is especially important in the icing recipes since the icing needs to come out thick enough to spread on a cake (including the sides of the cake without sliding down). If you are willing to do some experimentation, a softer silken tofu can be used in place of extra-firm, but if you want to have a thick consistency (as would be needed for an icing or a pudding/cream pie filling), then you may have to add another ingredient to thicken the final product (such as a nut butter, tahini, coconut butter, or powdered sugar).

+ All of the references above are to silken tofu packed in aseptic cartons (the type of carton that most soy milks are packaged in; this type of packaging does not require refrigeration). All recipes in this cookbook have been tested with aseptically-packed silken tofu. Silken tofu is also sold packed in water and refrigerated (sometimes called fresh silken tofu), but it is softer in general, and more difficult to achieve a thick final product (e.g., a thick icing). It is possible to experiment with fresh silken tofu but, as above with soft and medium aseptically-packed tofu, fresh tofu has more water, and therefore the resulting product will not be as thick. If you do decide to use a fresh silken tofu in a recipe where a thick final product is desired, press it first (for about 25 minutes as described above) to remove as much water as possible.

+ Notes that some recipes just call for silken tofu not stating what type; in these cases, any type of silken tofu from soft to extra firm (and either aseptically-packed or water-packed) should work fine.

+ Ume Vinegar (Umeboshi Plum Vinegar)

Technically not a vinegar since it contains salt, ume (or umeboshi) vinegar comes from the pickling of umeboshi plums. It has a pink color and is very salty (like tamari soy sauce), so generally it can not be used in place of a normal vinegar; if it ever is used in place of other vinegars, it should be used carefully or the resulting product could be too salty. It is wonderful for seasoning toasted nuts and seeds (see the "Glossary of Cooking Terms" for more information on how to use this on toasted nuts and seeds).

+ Vegetable Oil Spread, Non-Hydrogenated

The non-hydrogenated vegetable oil spreads that I have used (one made by Spectrum Naturals, and another made by Earth Balance) are trans fat free, and are stored in the refrigerator. They may contain some saturated fats, but are primarily polyunsaturated fat and monounsaturated fat. Some are solid like butter whereas others are softer (like thick pudding). The solid ones are similar to margarine (but trans fat free), and can be used in the same way as butter and margarine. This solid ones make much better pie crusts than using liquid oils (e.g., high oleic sunflower oil). The softer ones can also be used in pie crusts, but are really more suited to cookie recipes.

Similar to margarine, a non-hydrogenated vegetable oil spread is particularly good in cookies that traditionally use butter. It gives the cookies a nice texture with less oil than if you used liquid oil. You could use high oleic sunflower oil (or other comparable liquid oil as described in the "Dessert Notes" section under "Oils") as a substitute for non-hydrogenated vegetable oil spread, but the result will not be quite the same.

+ Vegetable Shortening, Non-Hydrogenated

Some non-hydrogenated vegetable shortenings are made of palm oil and are naturally solid at room temperature without hydrogenation, and do not require refrigeration. Spectrum Naturals makes one of these shortenings, and it is also organic. Palm oil is not the same as palm kernel oil - palm kernel oil is 86% saturated fat, whereas palm oil is 50% saturated (and very low in polyunsaturated fats which is good) - palm oil is extracted from the palm's fruit, not its kernel. Palm oil is also lower in saturated fat than butter. While this type of non-hydrogenated vegetable shortening (made of palm oil) does get half of its fat grams from saturated fat, it is not hydrogenated (most standard brands of shortening are hydrogenated) and is trans fatty acid (TFA) free. It is a good alternative to standard shortening. This fat makes much better pie crusts than using liquid oils such as high oleic sunflower oil.

Similar to coconut oil, a non-hydrogenated vegetable shortening is particularly good in desserts that traditionally use butter (also a saturated fat) such as cookies and pie crusts. It gives the cookies a wonderful texture with less oil than if you used an unsaturated fat (like canola oil). Generally, coconut oil (refer to the coconut oil entry in this Glossary) can be used in place of vegetable shortening. Additionally, you could use high oleic sunflower oil (or other comparable liquid oil as described in the "Dessert Notes" section under "Oils") as a substitute, but the result will not be quite the same since it will not provide that saturated fat quality.

+ Walnut Oil, Refined

Refined walnut oil is a good baking oil, and works well in cakes. The reason it is not often called for in this cookbook is that it has a high polyunsaturated fat content, with less monounsaturated fats, making it less healthy and not as stable at higher temperatures. It has a mild nutty flavor. This oil is rich in omega-3 (vitamin F2) essential fatty acids (as is flax, pumpkin, canola, and soy oil). Refined walnut oil can be used for medium-high heat cooking. Store in a dark, cool environment away from light and heat. Spectrum Naturals makes a refined walnut oil. High oleic sunflower oil can be used in place of walnut oil. For other replacement possibilities, see the "Dessert Notes" section of this book under "Oils".

Unrefined walnut oil is much more expensive and flavorful than refined walnut oil and is best used for drizzling on vegetables, in dressings, and for dipping rather than for baking due to its cost and strong flavor.

+ Whole Sugar (e.g., Rapadura or Moscovado)

Whole sugar refers to whole, unrefined, unbleached, evaporated sugar cane juice. It is a dry granulated sugar. The sugar is just squeezed, dried, and ground. When whole natural juice of sugar cane is dried, it retains most of its essential nutrients, vitamins, and minerals. This is a bit different from Sucanat (see Sucanat above in this glossary) as molasses is not added, but instead retains a natural hint of molasses flavor because it never had the "molasses" taken out of it. It has a very pleasing maple/molasses-type flavor and tan color. It will add a brown-tint to a dish, so if you are looking for a very white coconut ice cream for example, it would not be the best choice. It is very well suited to items such as apple crisp or gingersnap cookies. Rapadura and moscovado (or moscavado) are examples of whole sugars.

+ Xanthan Gum

Xanthan gum is a natural carbohydrate that is produced by a process involving fermentation of glucose or sucrose by the *Xanthomonas campestris* bacterium. A pinch of xanthan gum is great for thickening/binding salad dressings. It is similar in texture to tapioca powder; but tapioca powder requires heat to fully activate its thickening action, whereas xanthan gum can thicken just by mixing it into a liquid (no heat required). One of the companies that sells Xanthan Gum is Bob's Red Mill (you can see the product via this

URL=<https://www.bobsredmill.com/catalog/index.php?action=showdetails&product_ID=431>) (Refer to the Epilogue at the end of this book for more information about Bob's Red Mill).

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02- ***** APPETIZERS *****



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

I especially like bean based appetizers because they are packed with nutrition. They help provide a nutritional balance to meals that don't contain a concentrated vegetable protein in later courses. Additionally, people who don't normally (or don't normally care to) eat beans usually don't notice they are eating beans when they are pureed into a dip or pate with other flavors.

Other items in this cookbook which can be made into good appetizers include some of the grain recipes in the "Grains" and "Compilation Dishes" chapters. For example, the grain-vegetable mixture from the "08-Thai Vegetable-Rice Burgers" recipe can be formed into smaller bite sized servings (instead of the current patty sized servings), and then baked to create an easy to serve and easy to eat appetizer.

My favorite recipes in this chapter include:

- Roasted Portobella Mushroom Pate
- Stuffed Mushrooms
- Quinoa Croquettes

Some of the easier recipes in this chapter include:

- Creamy Horseradish Dip with Raw Vegetables
- Sweet Potato "Fries"
- Hummus

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02-Adzuki Bean Dip



Nutrition Facts

Servings per Recipe: 18

Amount Per Serving

Calories	96	
Calories from Fat:	38	
% Daily Values*		
Total Fat	4g	7%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	130mg	5%
Total Carbohydrates	11g	4%
Dietary Fiber	trace	2%
Protein	4g	
Vitamin A		0%
Vitamin C		1%
Calcium		3%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 18

Preparation Time: 10 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- Even with the use of Tahini, this dip is still low in fat because small red beans like adzuki beans are often very low in fat (as opposed to garbanzo beans which have 20 times more fat than adzuki beans).

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

1/4 small onion (optional)

4 garlic cloves

3 cups adzuki beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1 tablespoon lemon juice

1/4 cup tahini

2 1/2 tablespoons white miso

3 tablespoons flax oil (optional) (do not use if this dip is to be baked)

1 cube vegetable bouillon cube (optional)

Add all ingredients to a food processor (or blender) and blend until smooth.

Serve immediately, or refrigerate and serve, or to integrate flavors completely, pour mixture into a earthenware casserole dish (with cover), and bake at 250 degrees F (120 degrees C) for 1 to 2 hours, then refrigerate and serve.

Note: For every 3 cups of cooked adzuki beans, you could eliminate the flax oil and reduce the tahini to 2 tablespoons, and in this case, the result would have less than 15% of its calories from fat.

1 Serving = 3 Tablespoons.

VARIATIONS:

- Use any type of bean.
- Use any type of nut or seed butter in place of the tahini.
- Use different types of seasonings such as: spices, herbs, mustard, vinegar.
- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that

filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.

- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

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02-Creamy Horseradish Dip with Raw Vegetables



Servings: 24

Preparation Time: 20 minutes

Nutrition Facts

Servings per Recipe: 24

Amount Per Serving

Calories 25

Calories from Fat: 6

% Daily Values*

Total Fat	1g	1%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	63mg	3%
Total Carbohydrates	3g	1%
Dietary Fiber	1g	4%
Protein	2g	
Vitamin A		73%
Vitamin C		26%
Calcium		4%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - This dip is very low in fat. If you wanted it to have a richer mouth feel, add more mayonnaise.

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

DIP

12 1/3 ounces silken tofu (see the "Glossary of Ingredients" for more information about silken tofu)

4 tablespoons horseradish, blended/jarred

1 teaspoon mayonnaise vegi dressing (or other vegan mayonnaise)

1/2 teaspoon sea salt

1/4 cup green onions, chopped fine (about 2 stalks)

DIPPERS

2 cups cauliflower flowerets (about 1/2 head)

2 cups broccoli florets

1 cup broccoli stalks, peeled (from 1 bunch of broccoli)

6 celery stalks

4 carrots

DIP

Blend together the tofu, horseradish, vegan mayonnaise, and salt. Fold in green onions. Chill dip.

DIPPERS

Cut dipping vegetables into dipping-size pieces.

1 Serving = 1.5 Tablespoons.

Serving Ideas: Serve vegetables with dip.

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02-Hummus



Nutrition Facts

Servings per Recipe: 18

Amount Per Serving

Calories	85	
Calories from Fat:	36	
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	69mg	3%
Total Carbohydrates	9g	3%
Dietary Fiber	1g	6%
Protein	3g	
Vitamin A		0%
Vitamin C		2%
Calcium		4%
Iron		7%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 18

Preparation Time: 10 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

4 garlic cloves

3 cups garbanzo beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

1 tablespoon olive oil (optional)

2 tablespoons lemon juice

6 tablespoons tahini

1 tablespoon white miso

1/4 teaspoon sea salt

Add all ingredients to a food processor (or blender) and blend until smooth.

Note: If you wanted the lower the fat of your hummus, for every 3 cups of cooked garbanzo beans, you could lower the tahini to 3 tablespoons and bring the calories from fat to about 29%.

1 Serving = 3 Tablespoons.

VARIATIONS:

- Use any type of bean.
 - Use any type of nut or seed butter in place of the tahini.
 - Use different types of seasonings such as: spices, herbs, mustard, vinegar.
 - For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.
 - Serve with rice cakes for a gluten-free alternative to whole grain crackers.
- Serving Ideas: Spread on rice cakes or crackers.*

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02-Pecan-Pinto Bean Dip



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	168	
Calories from Fat: 65		
% Daily Values*		
Total Fat	8g	12%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	277mg	12%
Total Carbohydrates	21g	7%
Dietary Fiber	6g	24%
Protein	6g	
Vitamin A		2%
Vitamin C		37%
Calcium		5%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

3 large chipotle peppers, seeds removed

5 medium dried figs

10 garlic cloves

2 teaspoons ground coriander

5 cups pinto beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

3/4 cup ground toasted pecans

1/4 cup white miso

1 teaspoon sea salt

1/4 cup hemp oil (optional) (or flax oil) (do not use if this dip is to be baked)

Soak chili peppers and figs in some warm water until softened. Drain, and reserve soaking liquid for possible use later.

Add drained peppers and figs and all remaining ingredients to a food processor (or blender) and blend until smooth. Use the soaking liquid from above (or water) to change consistency if desired. Note that the dip does become quite a bit thicker when refrigerated.

Serve immediately, or refrigerate and serve. Or to integrate flavors completely, pour mixture into a earthenware casserole dish (with cover), and bake at 250 degrees F (120 degrees C) for 1 to 2 hours, then refrigerate and serve.

VARIATIONS:

- Use any type of bean.

- Use any type of nut or seed (either ground or in a butter form) in place of the ground pecans.

- Use any type of chili peppers: either dried, roasted, or fresh.
- Use roasted red bell peppers (with skin removed) in place of chili peppers for a less spicy dip.
- Use different types of seasonings such as: spices, herbs, mustard, vinegar.
- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.
- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

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02-Quinoa Croquettes



Nutrition Facts

Servings per Recipe: 14

Amount Per Serving

Calories	94	
Calories from Fat:	12	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	139mg	6%
Total Carbohydrates	18g	6%
Dietary Fiber	3g	11%
Protein	4g	
Vitamin A		1%
Vitamin C		4%
Calcium		2%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 14

Preparation Time: 1 hour 10 minutes

Notes: - The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

QUINOA

- 1 cup quinoa, washed
- 2 cups no-salt-added vegetable broth (or water)
- 6 garlic cloves, minced
- 1/2 teaspoon sea salt
- 1/8 teaspoon cayenne

FINISHING

- 1 tablespoon ground flax seed (optional)
- 1/2 teaspoon sea salt
- 2 cups corn, frozen (10 ounces of frozen corn kernels)
- 1 cup black beans, cooked, rinsed, drained (see "Glossary of Cooking Terms" for more information about cooking beans)
- 1/4 cup green onions, chopped (about 2 green onions; green and white parts)
- 1/4 cup ground pumpkin seeds (optional)

QUINOA

Be sure to wash quinoa well. Place quinoa in sauce pan with broth, garlic, sea salt, and cayenne. Cover and bring to a boil. Once boiling, simmer for 15 to 20 minutes.

(Note: If you have leftover quinoa, you can use 2 1/2 cups of that instead of cooking more - just add the garlic and cayenne to the quinoa)

FINISHING

To the quinoa, stir in ground flax seed, salt, corn, cooked black beans, green onions, and ground pumpkin seeds (if using).

BAKING

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet).

Croquettes can even stick a little to a non-stick baking sheet which messes up the croquettes, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Let quinoa mixture cool just enough so the mixture can be handled without burning your hands (this should happen quickly since the frozen corn will lower the temperature). Using your hands, take about 2 tablespoons of mixture, shape it into a log shaped piece, and place it on a the baking sheet. If the mixture seems a little dry or crumbly, and it is difficult to form the croquettes, add some water until it gets a little mushy so that the croquettes can be easily formed, and so they stay together. If the mixture seems a little too wet, add some brown rice flour. Repeat making croquettes using all mixture. You should end up with about 28 small croquettes.

If desired, spray a little oil on each croquette (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 400 degree F (200 degree C) oven (no need to preheat oven) for 35 minutes, or until they are light golden brown and have crispy edges.

1 Serving = 2 croquettes.

VARIATIONS:

- Add more cayenne for a spicier croquette.
 - Add finely chopped, pan sautéed, and seasoned tempeh instead of black beans.
 - Make larger croquettes, and serve as an entree.
 - If you don't have time to make the quinoa fresh, and you have some leftover refrigerated quinoa, it could be used. The downside to this is that refrigerated quinoa tends to be drier, so sometimes water will need to be added to make the mixture such that it can be formed into a croquette. Additionally, refrigerated quinoa is not as sticky, so a flour/binder (e.g., sorghum flour or brown rice flour or potato flour) maybe required to get the mixture to stick together.
- Serving Ideas: Serve with "Cilantro Sauce" (see recipe) for dipping.*

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02-Roasted Portobella Mushroom Pate



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	170	
Calories from Fat:	69	
% Daily Values*		
Total Fat	8g	12%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	232mg	10%
Total Carbohydrates	18g	6%
Dietary Fiber	5g	19%
Protein	8g	
Vitamin A		1%
Vitamin C		6%
Calcium		4%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 1 hour 5 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

MUSHROOMS

1 1/2 pounds portobello mushrooms (weight with the stems) (about 3 medium-sized mushrooms)

2 teaspoons olive oil

1 teaspoon sea salt

BEANS

1/2 teaspoon olive oil

1 medium onion

1 3/4 cups mung beans, washed and drained (see "Glossary of Cooking Terms" for more information about washing beans)

3 1/2 cups water

FINISHING

3/4 cup walnuts

7 garlic cloves

1/4 teaspoon ground black pepper

1/4 teaspoon sea salt (or more to taste)

2 tablespoons dark miso

1/4 cup flax oil (optional) (do not use if this dip is to be baked)

MUSHROOMS

Take the stems out of the portobello mushrooms. Brush dirt from mushroom caps. Gently wash the caps, but minimize the amount of time the mushroom is in contact with water, and use as little water as possible. Wash stems. Slice the caps into 1/2-inch pieces and chop the stem. Toss cap pieces and chopped stems with olive oil and then

with the 1 teaspoon of salt.

Place mushrooms on a parchment paper covered baking sheet. Roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 25 minutes, or until they are well done, but not completely dried out.

BEANS

Heat an uncovered pressure cooker over medium-high heat and add oil. Add the onion and saute until it starts to brown just slightly. Add the washed mung beans and water. Seal cover on pressure cooker and bring up to pressure. Begin timing at this point and adjust heat to maintain pressure (use a simmer plate/"flame tamer" so beans do not burn to the bottom of the cooker). Cook for 20 minutes.

Remove pot from heat; release pressure on cooker and open.

FINISHING

Grind walnuts in a food processor. Add mushrooms and beans and remaining ingredients to the walnuts in the food processor and blend until smooth. Use a little broth (or water) to change consistency if desired. It is a fairly thick pate, and will become a bit thicker when refrigerated.

Serve immediately, or refrigerate and serve, or to integrate flavors completely, pour mixture into an earthenware casserole dish (with cover), and bake at 250 degrees F (120 degrees C) for 1 to 2 hours, then refrigerate and serve.

VARIATIONS:

- Use shiitake mushrooms instead of portobello mushrooms.
- Use other types of beans.
- Use any type of nut or seed (either ground or in a butter form) in place of the ground walnuts.
- Toast the walnuts before grinding for a different flavor.
- Add roasted garlic cloves to the pate mixture.
- Use 14 ounces of canned black olives in place of the mushrooms.
- Use different types of seasonings such as: spices, herbs, mustard, vinegar.
- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.
- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

This Free Vegan Cookbook Available at <http://www.vitalita.com/>

02-Savory Black Bean Dip



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	142	
Calories from Fat: 46		
% Daily Values*		
Total Fat	5g	8%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	139mg	6%
Total Carbohydrates	18g	6%
Dietary Fiber	6g	24%
Protein	7g	
Vitamin A		0%
Vitamin C		1%
Calcium		4%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- Even with the use of almonds, this dip is still low in fat because black beans are fairly low in fat (as opposed to garbanzo beans) (although not quite as low in fat as red beans such as adzuki).

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

10 garlic cloves, minced

6 cups black beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1/2 tablespoon dried oregano

1/2 tablespoon ground cumin

1 teaspoon ground black pepper

1 tablespoon brown rice vinegar

1/3 cup almond butter (or ground almonds but that will make the dip less smooth)

2 tablespoons dark miso

1/2 teaspoon sea salt

2 tablespoons flax oil (optional) (do not use if this dip is to be baked)

For a slightly chunky dip, mash all ingredients together in a large bowl. For a smoother dip, add all ingredients to a food processor (or blender) and blend until smooth. Use the bean cooking liquid (or broth) to change consistency if desired. Note that the dip does become quite a bit thicker when refrigerated.

Serve immediately, or refrigerate and serve, or to integrate flavors completely, pour mixture into a earthenware casserole dish (with cover), and bake at 250 degrees F (120 degrees C) for 1 to 2 hours, then refrigerate and serve.

VARIATIONS:

- Use any type of bean.
- Use any type of nut or seed (either ground or in a butter form) in place of the ground almonds.
- Toast the almonds before grinding for a different flavor.

- Add roasted red bell peppers to the dip.
- Use different types of seasonings such as: spices, herbs, mustard, vinegar.
- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.
- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

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02-Shiitake Mushroom-White Bean Dip



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	249	
Calories from Fat: 52		
% Daily Values*		
Total Fat	6g	10%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	244mg	10%
Total Carbohydrates	46g	15%
Dietary Fiber	8g	32%
Protein	9g	
Vitamin A		0%
Vitamin C		4%
Calcium		5%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 30 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

1 ounce dried shiitake mushrooms

2 cups water

2 tablespoons truffle oil (or olive oil)

1 1/2 pounds fresh shiitake mushrooms, coarsely chopped

1 medium onion, chopped

3 1/2 cups white beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1/2 cup pecans

3 tablespoons white miso

1 teaspoon sea salt

2 tablespoons truffle oil (or olive oil)

8 garlic cloves

In a bowl, soak dried mushrooms in water until mushrooms are soft.

Heat a skillet over medium-high heat and add oil. Saute chopped fresh mushrooms for about 20 minutes until all the moisture evaporates. Add onions, and continue to cook until onions are soft.

To a food processor (or blender), add drained, soaked mushroom, cooked mushrooms and onion, and all remaining ingredients, and blend until smooth. Add water or broth to change the consistency of the dip if desired. Note that the dip does become quite a bit thicker when refrigerated.

Serve immediately, or refrigerate and serve, or to integrate flavors completely, pour mixture into a earthenware casserole dish (with cover), and bake at 250 degrees F (120 degrees C) for 1 to 2 hours, then refrigerate and serve.

VARIATIONS:

- Use any type of bean.

- Use any type of nut or seed (either ground or in a butter form) in place of the pecans.
- Use different types of seasonings such as: spices, herbs, mustard, vinegar.
- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.
- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

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02-Spicy Black Bean Dip



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	160	
Calories from Fat:	39	
% Daily Values*		
Total Fat	5g	7%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	199mg	8%
Total Carbohydrates	24g	8%
Dietary Fiber	7g	28%
Protein	7g	
Vitamin A		6%
Vitamin C		93%
Calcium		3%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- Even with the use of ground pumpkin seeds, this dip is still low in fat because black beans are fairly low in fat (as opposed to garbanzo beans) (although not quite as low in fat as red beans such as adzuki).

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

6 large dried ancho chilies, seeds removed

1/2 cup dried prunes, pits removed

1 small onion

12 garlic cloves

1/4 teaspoon cayenne, or to taste

6 cups black beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

6 tablespoons ground pumpkin seeds (or ground almonds)

5 tablespoons dark miso

1/4 cup flax oil (optional) (do not use if this dip is to be baked)

Soak chili peppers and prunes in some warm water until softened.

Add all ingredients to a food processor (or blender) and blend until smooth. Use the pepper soaking water (or water) to change consistency if desired. Note that the dip does become quite a bit thicker when refrigerated.

Serve immediately, or refrigerate and serve, or to integrate flavors completely, pour mixture into a earthenware casserole dish (with cover), and bake at 250 degrees F (120 degrees C) for 1 to 2 hours, then refrigerate and serve.

VARIATIONS:

- Use any type of bean.
- Use any type of nut or seed (either ground or in a butter form) in place of the ground pumpkin seeds.
- Toast the pumpkin seeds before grinding for a different flavor.
- Use any type of chili peppers: either dried, roasted, or fresh.

- Use roasted red bell peppers (with skin removed) in place of chili peppers for a less spicy dip.
- Use different types of seasonings such as: spices, herbs, mustard, vinegar.
- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.
- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

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02-Split Pea Dip



Nutrition Facts

Servings per Recipe: 18

Amount Per Serving

Calories	58	
Calories from Fat: 14		
% Daily Values*		
Total Fat	2g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	57mg	2%
Total Carbohydrates	8g	3%
Dietary Fiber	3g	13%
Protein	3g	
Vitamin A		23%
Vitamin C		2%
Calcium		1%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 18

Preparation Time: 1 hour 10 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

2 1/2 teaspoons olive oil

1 onion, chopped

1 carrot, sliced

3 garlic cloves, minced

1 cup split peas, washed (see "Glossary of Cooking Terms" for more information about washing beans)

1 3/4 cups water

2 grams seaweed, kombu (optional) (a 2" piece)

1 bay leaf

2 tablespoons nutritional yeast

1/2 teaspoon sea salt

1 pinch ground nutmeg

1 tablespoon flax oil

2 garlic cloves, minced

For this recipe, you can either use a regular pot with a tight fitting lid, or a pressure cooker. A pressure cooker reduces the cooking time, and ensures a cooked split pea with a softer texture, but a regular pot can work just as well.

Heat a pressure cooker (or pot) over medium high heat and add oil. Add onion and saute for 6 minutes. Add carrots and continue to cook for 7 minutes. Add garlic and cook another 4 minutes. (Note: the oil helps reducing foaming later when the peas are cooking.)

Add the split peas, water, kombu, and bay leaf to the vegetables. For a pressure cooker, lock lid in place, and bring to pressure. Cook for about 12 minutes. For a regular pot add an additional 1/4 cup water, cover tightly and bring to a boil. Simmer until the peas are very soft (at least 35 minutes, but this could vary depending on the age of the split peas). The mixture should be cooked until there is very little, if any, liquid left. If all the water evaporates or absorbs into the peas, but the peas are not done, another 1/4 of hot water and continue to cook.

Once split peas are cooked, remove the bay leaf.

Add the nutritional yeast, salt, and nutmeg. Simmer slowly and stir for another 5 minutes (being careful not to burn it on the bottom of the pot).

Use an electric hand blender (immersion blender) to blend dip right in the pot (this makes for the easiest clean up), or pour the mixture into a food processor and blend until smooth. Add the flax oil and last portion of garlic to the mixture, and blend again.

The dip will thicken substantially once it has been refrigerated for a while.

Pour mixture into an attractive serving dish, and refrigerate.

VARIATIONS:

- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.

- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

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02-Stuffed Mushrooms



Nutrition Facts

Servings per Recipe: 30

Amount Per Serving

Calories	29	
Calories from Fat:	15	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	101mg	4%
Total Carbohydrates	2g	1%
Dietary Fiber	1g	2%
Protein	2g	
Vitamin A		0%
Vitamin C		3%
Calcium		2%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 30

Preparation Time: 1 hour 20 minutes

MUSHROOMS

2 pounds mushrooms, whole (about 60 large button mushrooms)

FILLING

1 tablespoon olive oil

1 large onion, chopped fine

1 1/3 cups chopped celery, chopped fine (from about 3-4 stalks)

1/2 teaspoon ground sage

1 teaspoon ground thyme

12 1/3 ounces silken tofu, blended (see the "Glossary of Ingredients" for more information about silken tofu)

1 teaspoon sea salt

FINISHING

1 1/2 tablespoons olive oil

1/2 teaspoon sea salt

MUSHROOMS

Wash and stem mushrooms. Set aside mushroom caps (for use below in FINISHING). Finely chop the mushroom stems.

FILLING

For filling, heat a pot over medium-high heat and add oil. Add onion and saute for a few minutes. Add mushroom stems, and cook until most of the liquid is driven off from the mushroom stems. Add celery and cook another few minutes. This should take about 20 minutes total to cook these ingredients. Mix in sage and thyme. Remove from heat, and fold in blended (smooth) tofu and sea salt.

FINISHING

In large bowl, toss mushroom caps with oil and sea salt.

Press spoonfuls of vegetable-tofu filling into each mushroom cap (mounding the filling) (do not overfill since mushrooms shrink when they are cooked), and place on a parchment paper covered baking sheet.

Bake in a 400 degree F (200 degree C) oven (no need to preheat the oven) for 30-40 minutes until browned.

1 Serving Size = 2 mushrooms as an appetizer.

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02-Sweet Potato "Fries"



Nutrition Facts

Servings per Recipe: 24

Amount Per Serving

Calories	62	
Calories from Fat:	9	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	46mg	2%
Total Carbohydrates	13g	4%
Dietary Fiber	1g	6%
Protein	1g	
Vitamin A		191%
Vitamin C		18%
Calcium		1%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 24

Preparation Time: 1 hour

Notes: - These baked style fries have much less fat than conventional fries, and using sweet potatoes dramatically increases the nutritional content compared to normal potatoes (especially vitamin A).

SWEET POTATOES

3 1/2 pounds sweet potatoes (about 4 large sweet potatoes) (cut like thick fries into about 2 inch long and 1/2 inch wide sticks)

1 1/2 tablespoons extra virgin olive oil

1 teaspoon ground cinnamon

1/2 teaspoon sea salt

FINISHING

2 tablespoons maple syrup

SWEET POTATOES

Toss cut sweet potatoes, oil, cinnamon, and salt in a bowl.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). "Fries" can even stick a little to a non-stick baking sheet which messes up the "fries", so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Transfer sweet potatoes to the baking sheet.

Bake (roast) in a 450 degree F (230 degree C) oven (no need to preheat the oven) for about 50 minutes, or until the vegetables are not hard, and have lightly-browned. During the last 30 minutes of roasting, toss vegetables every 10 minutes to ensure they do not burn on any one side.

FINISHING

At the end of baking, drizzle with maple syrup and toss.

1 Serving = 1/3 cup.

VARIATIONS:

- Use different types of herbs or spices in place of cinnamon (such as garam masala for an Indian flavor).

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02-Sweet White Bean Dip



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	186	
Calories from Fat: 56		
% Daily Values*		
Total Fat	7g	10%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	281mg	12%
Total Carbohydrates	27g	9%
Dietary Fiber	6g	23%
Protein	8g	
Vitamin A		18%
Vitamin C		5%
Calcium		7%
Iron		18%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

Notes: - This dip is easy to prepare ahead of time, and will keep in the refrigerator, providing nutritious snacks and appetizers, for a week (if it lasts that long). As with most bean dips/pates, this also freezes well so I like to make large batches for use over one or more months.

- The serving size shown applies when this dish is being served as an appetizer. If this is served as a greater part of a meal, it may not make as many servings.

1 1/2 cups dried apricot

2 cups water

1 teaspoon olive oil

1 medium onion, chopped

1 medium parsnip, chopped

5 cups white beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1/2 cup pine nuts (or cashews)

1/4 cup white miso

1 teaspoon sea salt

1/4 cup flax oil (optional) (or hemp oil) (do not use if this dip is to be baked)

In a small sauce pan, simmer dried apricots in water until apricots are very soft. Add additional water as needed to keep some water in the pan.

Heat a skillet over medium-high heat and add oil. Add the onion and saute for about 5 minutes, add parsnips, and continue to cook until parsnips are soft.

To a food processor (or blender), add cooked apricots, cooked onion and parsnip, and all remaining ingredients, and blend until smooth. Use the apricot cooking liquid (or broth or water) to change the consistency of the dip if desired.

Note that the dip does become quite a bit thicker when refrigerated.

Serve immediately, or refrigerate and serve, or to integrate flavors completely, pour mixture into a earthenware casserole dish (with cover), and bake at 250 degrees F (120 degrees C) for 1 to 2 hours, then refrigerate and serve.

VARIATIONS:

- Use any type of bean.
- Use any type of nut or seed (either ground or in a butter form) in place of the pine nuts.
- Use different types of seasonings such as: spices, herbs, mustard, vinegar.
- For a more elegant presentation, serve the dip in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). These can either be made small for individual servings, or large for including on a buffet table.
- Serve with rice cakes for a gluten-free alternative to whole grain crackers.

Serving Ideas: Spread on rice cakes or crackers.

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03- ***** SOUPS AND STEWS *****



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

- Soups and stews can not only be eaten alone, but I also sometime like to use them as a "sauce" or "topping" on rice, other grains, potatoes, spaghetti squash, etc.

My favorite recipes in this chapter include:

- Chana Dal with Collards
- Hot and Sour Soup
- Collard-Garbanzo Soup

Some of the easier recipes in this chapter include:

- Creamy Cauliflower Soup
- Roasted Garlic-Vegetable Soup

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03-Black Bean and Vegetable Stew



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	173	
Calories from Fat:	18	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	344mg	14%
Total Carbohydrates	29g	10%
Dietary Fiber	9g	34%
Protein	13g	
Vitamin A		284%
Vitamin C		84%
Calcium		11%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 55 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the seitan). If you want make this dish without gluten, leave the seitan out or use tempeh instead since seitan is pure gluten. The reason I go ahead and call for seitan is because it has a mouth feel very much like red meat, and people have liked that in this stew, but it is by no means necessary. If you are not worried about gluten, and decide to use the seitan, there are many manufactures that make refrigerated seitan; White Wave is one of those manufacturers.

- This can either be the start of a meal (see the "American Vegan Menu"), or the center of a meal when paired with some type of grain and leafy greens.

STEW

1 1/2 teaspoons olive oil

2 large onions, diced

5 carrots, diced

1 cup chopped celery (from about 3 stalks)

1 large red bell pepper, diced

4 garlic cloves, minced

1 tablespoon cumin powder

2 teaspoons dried oregano

1/4 teaspoon cayenne (or more to taste)

3/4 teaspoon ground fennel seeds

2 tablespoons dried basil

2 cups black beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1 cup corn, frozen

14 ounces tomatoes, low sodium

8 ounces prepared seitan, cubed (optional) (do not use seitan if want the dish to be gluten free)

1 1/2 cups no-salt-added vegetable broth (or water)

1/4 teaspoon sea salt

1 tablespoon tamari soy sauce

GARNISH

3 tablespoons cilantro, chopped fine
3/4 cup green onions, chopped fine (about 6 stalks)

Heat a large pot over medium-high heat and add oil. Add onion and saute for a few minutes. Add carrots and cook another few minutes. Add celery and continue to cook for a couple minutes. Add red bell pepper and saute another few minutes. Total time for cooking these vegetables should be about 30 minutes (sealing each vegetable is important for developing a good flavor). Add garlic and cook another 2 minutes. Add the cumin powder, oregano, cayenne, fennel seeds, and basil and cook 2 more minutes. Add the beans, corn, tomatoes, seitan (including the liquid from the package), broth, and salt and simmer for 10+ minutes.

Before serving, stir in tamari. Garnish each bowl with cilantro and green onions.

1 Serving Size = 3/4 cup.

VARIATIONS:

- Use less black beans and/or seitan if you don't want this dish to be so high in protein.
- Substitute tempeh for the seitan (this eliminates the gluten from the dish - see GLUTEN NOTE above).
- May consider adding chopped up collard greens to this dish near the end of cooking.
- Could use chili powder in place of the cumin, oregano, and cayenne, but I prefer to avoid it since chili powder has salt added and I would rather use my own salt.

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03-Chana Dal with Collards



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	173	
Calories from Fat:	35	
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	256mg	11%
Total Carbohydrates	25g	8%
Dietary Fiber	12g	50%
Protein	11g	
Vitamin A		44%
Vitamin C		40%
Calcium		13%
Iron		22%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 55 minutes

*Notes: - Collards add a different twist to this soup.
- Yellow split peas are called Chana Dal in India.*

DAL

1 cup chana dal (yellow split peas), washed (see "Glossary of Cooking Terms" for more information about washing beans)

1 teaspoon olive oil

3 1/2 cups water

SPICE AND COLLARD MIXTURE

1 tablespoon olive oil

1 teaspoon whole black mustard seeds

2 teaspoons cumin seeds

1/8 teaspoon hing (optional) (also called asofetida powder) (if you are avoiding gluten, be sure to get a brand that does not put wheat flour in their hing powder)

2 teaspoons turmeric

3 teaspoons ground coriander

1/8 teaspoon cayenne (or more to taste)

5 garlic cloves, minced

1 large onion, chopped

3/4 pound collard greens, chopped (thick stems removed) (no long stringy pieces) (about 12 leaves) (or use spinach (fresh or frozen))

FINISHING

3/4 teaspoon sea salt

DAL

In pressure cooker, combine chana dal, 1 teaspoon olive oil (to keep the foaming down), and water. Cover and bring to pressure and cook for 30 minutes. Alternatively, use a regular pot, cover, bring to boil, and cook about one hour, until soft.

SPICE AND COLLARD MIXTURE

In the meantime, heat a pot over medium-high heat and add one tablespoon of olive oil. Add mustard seeds, cumin seeds, hing, turmeric, ground coriander, and cayenne. Saute briefly. Add garlic and onion and cook for about 10 minutes. Add collard greens, and cook another 2 minutes.

FINISHING

When dal is cooked, add the salt and the cooked spice and collard mixture to the dal. Gently simmer together for 5+ minutes. Add more water if the soup is too thick (it does thicken as it cools).

VARIATIONS:

- Use other types of legumes like red lentils or mung beans.
- Use other types of greens like kale or spinach (spinach would be the most common green used in India).

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03-Collard-Garbanzo Soup



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	248	
Calories from Fat:	49	
% Daily Values*		
Total Fat	6g	9%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	425mg	18%
Total Carbohydrates	40g	13%
Dietary Fiber	9g	37%
Protein	12g	
Vitamin A		102%
Vitamin C		85%
Calcium		25%
Iron		17%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 30 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains oats (which may contain gluten - see "Glossary of Ingredients"). I have included this recipe with oats because it does provide a nice creamy low-fat soup. If you wanted to avoid any possibility of gluten (and therefore the oats), you could use other rolled grains (such as rolled rice or even just brown rice flour) in place of the rolled oats.

1 tablespoon olive oil

2 medium onions, chopped

5 garlic cloves, minced

1/2 teaspoon ground black pepper

4 teaspoons ground coriander

1 cup rolled oats (quick cooking or regular)

1 1/4 teaspoons sea salt

2 1/2 cups garbanzo beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

4 cups no-salt-added vegetable broth (or water)

1 3/4 pounds collard greens, chopped (thick stems removed) (no long stringy pieces) (about 28 leaves)

Heat a pot over medium-high heat and add the olive oil. Add onion and garlic and cook for about 10 minutes. Add pepper and coriander, and cook another 2 minutes. Add rolled oats and salt, and cook an additional 2 minutes. Add beans and broth and bring to a slow simmer. Simmer for 5 minutes to cook oats.

Steam chopped collards for 3 minutes to soften.

Stir steamed collard greens to the soup.

Optional: Finish by blending part of the soup. (Try using an electric hand blender (immersion blender) where you can blend just part of the soup right in the pot; this makes for very easy cleanup; if you don't have an electric hand blender, take out part of the soup and blend using a blender or food processor.)

VARIATIONS:

- Use other types of legumes such as pinto beans, red lentils, or mung beans.
- Use other types of greens such as kale or spinach.

Yield: 9 cups

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03-Creamy Cauliflower Soup



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	109	
Calories from Fat: 57		
% Daily Values*		
Total Fat	7g	10%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	334mg	14%
Total Carbohydrates	10g	3%
Dietary Fiber	4g	15%
Protein	4g	
Vitamin A		4%
Vitamin C		52%
Calcium		7%
Iron		7%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 45 minutes

Notes: - A simple, quick, creamy non-dairy soup.

1/2 teaspoon olive oil

2 medium onions, quartered

3 cups cauliflower, roughly chopped (about 1 head - florets + core chopped)

1/2 tablespoon rosemary (not ground)

3 1/2 cups no-salt-added vegetable broth (or water)

1 teaspoon sea salt

1/2 cup almonds (blanched almonds are recommended for the smoothest soup)

GARNISH

2 tablespoons cilantro, chopped fine

3/4 cup green onions, chopped fine (about 6 stalks)

Heat an uncovered pressure cooker over medium-high heat and add oil. Add the onion and saute for about 8 minutes. Add cauliflower and continue to cook until they start to brown very slightly (about 9 more minutes). (I don't like to let them get too browned because that will make the soup darker in color with a more smoky taste - which is not bad, it just depends what you want.)

Tie the rosemary in a cheese cloth very tightly (we only want the flavor, and not the fiber), and add it with the broth, salt, and almonds to the pressure cooker.

Lock lid of pressure cooker and bring it up to pressure. Begin timing at this point and adjust heat to maintain pressure (use a simmer plate/"flame tamer" to keep the bottom from burning). Cook for 10 minutes. Remove pot from heat; release pressure before opening.

IMPORTANT: Remove the rosemary wrapped in cheese cloth from the soup.

Finish by blending soup. (Try using an electric hand blender (immersion blender) where you can blend the soup right in the pressure cooker; this makes for very easy cleanup; if this does not make the soup smooth enough (the almonds can be a problem), use a blender or food processor.)

GARNISH

Garnish each serving with a bit of cilantro and green onions.

VARIATIONS:

- Use eggplant in place of cauliflower.
- To reduce fat, use rolled oats instead of almonds; this will result in a slightly different creaminess due to the reduced fat content.
- For a richer soup, use twice as many nuts and an additional cup of broth.

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03-Creamy Mushroom-Sweet Potato Soup



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	299	
Calories from Fat:	105	
% Daily Values*		
Total Fat	13g	19%
Saturated Fat	2g	9%
Cholesterol	0mg	0%
Sodium	326mg	14%
Total Carbohydrates	44g	15%
Dietary Fiber	7g	27%
Protein	8g	
Vitamin A		287%
Vitamin C		32%
Calcium		3%
Iron		14%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 50 minutes

Notes: - This is a pretty rich soup due to the pine nut cream.

SWEET POTATOES

1 3/4 pounds sweet potatoes, cut in 1/2" cubes (about 2 large sweet potatoes)

1 tablespoon sesame oil

1/4 teaspoon sea salt

SOUP

1 tablespoon sesame oil

1/2 pound shiitake mushrooms, sliced (about 3 cups when sliced)

2 large onions, chopped

3 cups no-salt-added mushroom broth

1 recipe 04-Pine Nut Cream (find this recipe elsewhere in this book) (this is about 4 cups)

1/2 teaspoon ground white pepper

1 teaspoon sea salt

SWEET POTATOES

Toss cut sweet potatoes, oil, and salt in a bowl.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The sweet potatoes can even stick a little to a non-stick baking sheet which messes up the potatoes, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Transfer sweet potatoes to the baking sheet.

Bake (roast) in a 450 degree F (230 degree C) oven (no need to preheat the oven) for about 35 minutes (because they are cut in small dice, they cook faster than if they were in large pieces), or until the potatoes are not hard, and have browned. During the last 10 minutes of roasting, toss vegetables every 5 minutes to ensure they do not burn on any one side.

(It is also possible to use left over roasted sweet potatoes; simply cut them in cubes and use as directed later in the recipe.)

SOUP

While potatoes are roasting, heat a soup pot over medium-high heat, and when hot, add oil. Add mushrooms and cook until the mushrooms give off their liquid, and that liquid is cooked away. You want the mushrooms to brown just a bit. Then add the onions and brown the onions. Add the broth, pine nut cream, pepper, and sea salt. Bring to a simmer, and cook for about 15 minutes until the cream thickens a bit.

When sweet potatoes are done, add them to the soup. Gently simmer for a couple minutes.

VARIATIONS:

- Use portobello mushrooms in place of the shiitake mushrooms.
- Add roasted garlic puree after the onions are browned.

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03-Ginger-Miso Soup with Stuffed Tofu Dumplings



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	204	
Calories from Fat:	96	
% Daily Values*		
Total Fat	11g	18%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	1274mg	53%
Total Carbohydrates	16g	5%
Dietary Fiber	2g	10%
Protein	13g	
Vitamin A		63%
Vitamin C		53%
Calcium		23%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 1 hour 10 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

TOFU

16 ounces firm tofu (pressed to remove as much water as possible)

FILLING

2 tablespoons arame

1/4 cup mashed sweet potatoes

1 cup spinach leaves, chopped

1 tablespoon ground walnuts

1/8 teaspoon sea salt

FINISHING THE TOFU DUMPLINGS

1 tablespoon hot pepper sesame oil (or other type of chili oil)

1/2 teaspoon sea salt

SOUP

1 teaspoon sesame oil

1/4 pound snow peas, cut in half

8 cups water

1 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

2 tablespoons hot chili peppers, chopped

1/4 teaspoon sea salt

2 teaspoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

2 tablespoons tamari soy sauce

2 tablespoons brown rice vinegar

2 tablespoons dark miso

GARNISH

4 tablespoons sprouts (many different types of sprouts will work: bean, snow pea, or daikon)

2 tablespoons nori, cut in thin strips (from about 1 sheet of nori)

TOFU

First, press the tofu to remove as much water as possible. (I often put the tofu cube between 2 plates, and put a heavy appliance on top of the top plate; the top plate can shift as the water is pressed out, so be sure the appliance can not fall from the top plate; it generally takes about 20 minutes to press the water out of firm tofu.)

FILLING

While the tofu is pressing, make the filling.

Wash arame 3 times, draining between each washing. Soak arame in warm water for 10 minutes. Wash arame one last time, and drain completely. Chop arame.

Combine chopped arame and remaining filling ingredients in a sauce pan. Gently heat for about 6 minutes to wilt spinach and cook salt into the filling ingredients.

MAKING THE TOFU DUMPLINGS

After the tofu is pressed, place the tofu on a board. Cut the tofu in half twice so you have 4 equal sized cubes of tofu. Take each tofu cube and make a slit in the side so you can gently remove part of the center of the tofu cube using a small melon baller. Place filling into the empty chamber in the middle of the tofu cube. Repeat for all tofu cubes. Rub tofu cubes with the chili oil and then salt, and place cubes on a small baking sheet. Bake in a 375 degree F (190 degree C) oven (no need to preheat oven) for 40 minutes.

SOUP

While stuffed tofu dumplings are baking, make the soup.

Heat a large pot over medium-high heat and add oil. Add snow peas and saute for a couple minutes. Set snow peas aside, and add remaining soup ingredients, except the miso, to the pot. Heat on medium heat until simmering, and then lower heat. Simmer for 10 minutes.

SERVING

Take one cup of the soup out of the pot and put in a bowl. Add the miso to this one cup of soup making sure that all the miso dissolves. Add this one cup back to the soup and stir in.

Place one hot baked stuffed tofu dumpling into each bowl. Divide snow peas between each bowl. Add soup broth to each bowl. Garnish each bowl with sprouts and nori strips. Serve.

VARIATIONS:

- Stuff tofu with other filling ingredients such as finely chopped and sautéed mushrooms, onions, and garlic.

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03-Hot and Sour Soup



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	174	
Calories from Fat:	46	
% Daily Values*		
Total Fat	6g	9%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	1078mg	45%
Total Carbohydrates	25g	8%
Dietary Fiber	5g	18%
Protein	9g	
Vitamin A		195%
Vitamin C		105%
Calcium		18%
Iron		16%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 10 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

SOUP

- 1 tablespoon dark (toasted) sesame oil
- 1/4 pound mushrooms, thinly sliced (shiitake mushrooms are good, but button mushrooms also work) (about 2 cups when cut)
- 2 medium onions, chopped fine
- 3 medium carrots, cut into matchsticks
- 1 medium red bell pepper, cut into matchsticks
- 1/2 pound baby bok choy (white part cut into matchsticks and green part shredded very thin for use later in the recipe)
- 4 garlic cloves, minced
-
- 2 cups no-salt-added vegetable broth (or water)
- 2 stalks fresh lemon grass (cut in half and then into 4 inch pieces, and tied together very tightly in a cheese cloth)
- 14 ounces canned tomatoes, pureed
- 1/8 teaspoon cayenne pepper (or to taste)
- 1 tablespoon dehydrated lily flowers, chopped (may also be called dried tiger lily buds)
- 2 1/2 cups fresh pineapple, cubed (about half of one whole pineapple)
- 6 kaffir lime leaves (or use 1 teaspoon of minced lime zest)
- 16 ounces firm tofu (pressed to remove as much water as possible)
- 1/2 teaspoon sea salt
-
- 1 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)
- 6 tablespoons white miso
- 1 teaspoon ground black pepper
- 2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)
- 3 tablespoons tamari soy sauce
- 4 tablespoons brown rice vinegar

1/4 cup fresh basil, chopped fine

GARNISH

1/4 cup fresh basil, chopped

3/4 cup green onions, chopped fine (about 6 stalks)

Heat a large pot over medium-high heat and add oil. Add mushrooms and saute for a few minutes. Add onions and continue to cook for about 5 minutes. Add carrots and cook for a couple minutes. Add red bell pepper and continue to saute for 2 minutes. Add white part of baby bok choy and garlic, and cook all these vegetables for 2 more minutes.

Add the broth, lemon grass (be sure it is tied together well; it is best to have it wrapped in cheese cloth because if the stalks are just tied together it may come apart in the soup; if it comes apart, you may like to go through the soup and take out all the lemon grass since it is kind of woody), pureed tomatoes, cayenne pepper, lily flowers, pineapple, kaffir lime leaves, tofu (cut in cubes), and salt to the soup. Bring to a boil, lower heat, and simmer for about 25 minutes. Add more broth or water as needed to create the consistency desired (thicker for a stew, or thinner a soup).

When it is done cooking, remove lemon grass and kaffir lime leaves and stir in the green part of the baby bok choy (from the bok choy called for earlier in the recipe; the green part of the bok choy should be finely shredded).

Take one cup of the soup out of the pot and put in a bowl. Add the remaining soup ingredients (from ginger to basil) to this one cup of soup making sure that all the miso dissolves. Add this one cup back to the soup and stir in. Garnish each bowl with basil and green onions.

VARIATIONS:

- "Mango Hot and Sour Soup" - traditionally made with pineapple due to its acidic and sweet flavor, you could replace the pineapple with cubed mango for a different effect.

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03-North African Saffron Stew

Servings: 6

Preparation Time: 30 minutes

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	322	
Calories from Fat: 51		
% Daily Values*		
Total Fat	6g	9%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	716mg	30%
Total Carbohydrates	61g	20%
Dietary Fiber	9g	37%
Protein	11g	
Vitamin A		405%
Vitamin C		70%
Calcium		9%
Iron		56%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - Some of this composition is inspired by Moroccan tagines.

WINTER SQUASH

3 cups butternut squash, peeled and cubed

1 teaspoon olive oil

1/4 teaspoon sea salt

PLANTAINS

2 large plantains, peeled

1 teaspoon olive oil

1/4 teaspoon sea salt

2 1/2 cups vegetable broth, no-salt-added (or water)

STEW BASE

1 tablespoon olive oil

2 medium onions, chopped

4 medium carrots, cut in half moons

1 teaspoon turmeric

1/2 teaspoon ground ginger

28 ounces canned diced tomatoes

1/2 teaspoon saffron threads, crushed

1/4 teaspoon sea salt

2 1/2 cups garbanzo beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

1 bunch cilantro, chopped

WINTER SQUASH

Toss butternut squash cubes, oil, and salt in a bowl.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Squash cubes can even stick a little to a non-stick baking sheet which messes up the cubes, so I greatly prefer

parchment paper because it always makes for easy removal and cleanup.

Transfer squash to baking sheet; roast in a 350 degree F (175 degree C) oven (no need to preheat oven) for about 30 minutes, or until the squash is soft and lightly caramelized. During the last 15 minutes of roasting, toss vegetables every 5 minutes to ensure they do not get overly brown (or burnt) on any one side.

Simultaneously, roast the plantains:

PLANTAINS

Slice plantains lengthwise, and then cut 1/2" thick half moons.

Toss cut plantains, oil, and salt in a bowl.

Transfer plantains to a parchment paper covered baking sheet, and roast in same oven as above. Roast until lightly browned (about 15 minutes).

Depending on the ripeness of the plantains, they may not cook fully this way, so after roasting them to a light brown, place them in a pan. Add broth, and bring to boil. Simmer to fully cook the plantains until they are soft; this could be up to 20 minutes (again, time will depend on how ripe the plantains were). Add more broth (or water) as needed so all liquid does not cook off.

STEW BASE

While vegetables are roasting:

Heat a pot over medium-high heat and add the olive oil. Add onion and cook for about 10 minutes. Add carrots, and cook another 15 minutes. Add turmeric and ginger, and cook an additional 2 minutes. Add remaining ingredients (except for the cilantro) and bring to a slow simmer. Add the roasted butternut squash and roasted/stewed plantains. Simmer for 5 minutes. Adjust to desired consistency with water.

At the end, add the cilantro.

VARIATIONS:

- Add sliced small zucchinis after the carrots.
- Could also garnish top of the soup with sliced toasted almonds.

Yield: 9 cups

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03-Potato-Kale Soup



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	229	
Calories from Fat: 51		
% Daily Values*		
Total Fat	6g	9%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	519mg	22%
Total Carbohydrates	39g	13%
Dietary Fiber	5g	20%
Protein	7g	
Vitamin A		135%
Vitamin C		205%
Calcium		12%
Iron		17%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 55 minutes

1 tablespoon olive oil

2 large onions, chopped

2 pounds potato, cut in 1/2" cubes (2 pounds is about 5 medium potatoes)

6 cups no-salt-added vegetable broth (or water)

1 1/2 teaspoons sea salt

1 teaspoon ground black pepper

1/4 recipe 04-Pine Nut Cream (find this recipe elsewhere in this book) (1/4 of a recipe is equal to 1 cup) (or cream made with cashews instead of pine nuts)

1 pound dinosaur kale (or other kale), finely chopped (stems removed) (no long stringy pieces) (1 pound is about 2 bunches)

Heat a soup pot over medium-high heat, and when hot, add olive oil. Add onions and seal for about 10 minutes until onions start to brown. Add potatoes and cook on a slightly lower heat stirring frequently to keep potatoes from sticking to the bottom of the pot. After about 10 minutes, or when you have a hard time keeping the potatoes from sticking to the bottom of the pan, add the broth, sea salt, and pepper. Bring to a simmer, and cook for about 20 minutes until potatoes are soft.

Add the pine nut cream and chopped kale. Cook for about 5 minutes.

Puree half of the soup using an electric hand blender (immersion blender) (easier clean up) or a food processor. (Or blend to your preference, maybe just a quarter of the soup, or maybe all of the soup; it is up to you and what consistency is desired.)

With all of the soup back in the soup pot, heat soup through and serve.

VARIATIONS:

- Use other types of greens like collards or spinach.
- Leave out the pine nut cream; makes the dish a little less rich.

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03-Roasted Garlic-Vegetable Soup



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	140	
Calories from Fat: 23		
% Daily Values*		
Total Fat	3g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	206mg	9%
Total Carbohydrates	26g	9%
Dietary Fiber	3g	13%
Protein	4g	
Vitamin A		2%
Vitamin C		45%
Calcium		8%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 55 minutes

- 1 tablespoon olive oil
- 2 large onions, chopped
- 2 medium leeks, chopped
- 3 large potatoes, cut in sticks
- 2 cups chopped celery (from about 6 stalks)
- 4 cups no-salt-added vegetable broth (or water)
- 1/2 teaspoon sea salt

40 roasted garlic cloves (about 1/2 cup) (see the "Glossary of Ingredients")

Heat a soup pot over medium-high heat, and when hot, add olive oil. Add onions and saute for 7 minutes. Add leeks to cook for 3 minutes. Add the potatoes and saute for another 10 more minutes (lower heat a little if the potatoes begin to stick, and continue to stir frequently). Add celery and cook all these vegetables for 5 minutes (sealing is important for developing a good flavor). Add the broth and sea salt. Bring to a simmer, and cook for about 15 minutes until potatoes are soft.

Puree half of the soup with the roasted garlic cloves (leaving the rest of the soup with the chunks of vegetables). You can either use an electric hand blender (immersion blender) to puree (this can make for an easier clean up) or a food processor for the pureeing.

With all of the soup back in the soup pot, cook another 1 minute stirring frequently to integrate the flavor of the garlic throughout the soup.

VARIATIONS:

- Use other light or green colored vegetables such as turnips or zucchini in place of some of the other vegetables (such as the potatoes or celery).

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03-Roasted Vegetable Soup



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	182	
Calories from Fat:	105	
% Daily Values*		
Total Fat	12g	19%
Saturated Fat	2g	9%
Cholesterol	0mg	0%
Sodium	354mg	15%
Total Carbohydrates	15g	5%
Dietary Fiber	3g	12%
Protein	6g	
Vitamin A		102%
Vitamin C		26%
Calcium		4%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 50 minutes

Notes: - This is a fairly rich soup due to the pine nut cream.

ROASTED VEGETABLES

2 medium carrots (sliced lengthwise, and then into 1/4" thick pieces)

2 medium potatoes, cut in 1/2" cubes

2 stalks celery stalks (sliced lengthwise, and then into 1/4" thick pieces)

1 medium turnip, cut in 1/2" cubes

1 tablespoon olive oil

1/2 teaspoon sea salt

SOUP

1 tablespoon olive oil

2 large onions, chopped

6 garlic cloves, minced

1 small celery root, peeled and diced

3 cups no-salt-added vegetable broth

1 recipe 04-Pine Nut Cream (find this recipe elsewhere in this book) (this is about 4 cups)

3/4 teaspoon sea salt

ROASTED VEGETABLES

Toss cut vegetables, oil, and salt in a bowl.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The vegetables can even stick a little to a non-stick baking sheet which messes up the vegetables, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Transfer vegetables to the baking sheet.

Bake (roast) in a 450 degree F (230 degree C) oven (no need to preheat the oven) for about 45 minutes (because they are cut in small dice, they cook faster than if they were in large pieces), or until the vegetables are not hard, and have browned. During the last 20 minutes of roasting, toss vegetables every 5 minutes to ensure they do not burn on

any one side.

(It is also possible to use left over roasted vegetables; simply cut them in cubes and use as directed later in the recipe.)

SOUP

While vegetables are roasting, heat a soup pot over medium-high heat, and when hot, add oil. Add onion and cook for about 15 minutes. Add garlic and celery root, and continue to cook another 10 minutes. Add the broth, pine nut cream, and sea salt. Bring to a simmer, and cook for about 15 minutes until the cream thickens a bit.

Add the roasted vegetables when they are ready.

If desired, blend part of the soup to make it more creamy.

VARIATIONS:

- Use other vegetables in the roasted vegetable mixture.

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03-Swiss Chard-Leek Soup



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	93	
Calories from Fat: 23		
% Daily Values*		
Total Fat	3g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	348mg	15%
Total Carbohydrates	15g	5%
Dietary Fiber	3g	11%
Protein	3g	
Vitamin A		39%
Vitamin C		48%
Calcium		7%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 55 minutes

1 tablespoon olive oil

2 large onions, chopped

3 medium leeks, chopped

1 large potato, cubed

6 cups no-salt-added vegetable broth (or water)

3/4 teaspoon sea salt

1/4 teaspoon ground black pepper

1/4 cup fresh dill (take part of a bunch of fresh dill (stems and all) and pack it into a 1/4 cup to measure - take this measured portion, wash it, and tie it together very tightly in a cheese cloth)

3/4 pound Swiss chard leaves, chopped (stems removed) (no long stringy pieces) (about 12 leaves)

Heat a soup pot over medium-high heat, and when hot, add olive oil. Add onions and saute for 7 minutes. Add leeks and cook for 3 minutes. Add potato and cook for about 10 minutes (sealing is important for developing a good flavor) (about 20 minutes total). Add the broth, sea salt, pepper, and the bunch of fresh dill (be sure it is tied together well; it is best to have it wrapped in cheese cloth because if the stems are just tied together it may come apart in the soup; if it comes apart, you may like to go through the soup and take out all the dill stems since they can be kind of stringy). Bring to a simmer, and cook for about 15 minutes until potato is soft. Remove the dill (it will have imparted its flavor into the soup).

Puree half of the soup using an electric hand blender (immersion blender) (easier clean up) or a food processor.

With all of the soup back in the soup pot, add the chopped green Swiss chard, and cook another 1 minute stirring frequently.

VARIATIONS:

- Use other types of greens like kale or spinach.

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03-Tempeh Bourguignon



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	387	
Calories from Fat:	124	
% Daily Values*		
Total Fat	12g	19%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	629mg	26%
Total Carbohydrates	39g	13%
Dietary Fiber	5g	18%
Protein	19g	
Vitamin A		352%
Vitamin C		27%
Calcium		14%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 40 minutes

Notes: - This comes from my friend Jackie Shane who lives in Albuquerque, New Mexico.

- Use a decent red wine (one you would drink) for the best flavor.

- This version is much quicker than the original "Boeuf Bourguignonne" because tempeh does not have to cook a long time in the sauce to become tender and well permeated with flavor.

TEMPEH

16 ounces tempeh, defrosted

1 1/2 cups red wine

2 tablespoons olive oil

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

4 garlic cloves, crushed

1/2 teaspoon sea salt

1 tablespoon dark miso

MAIN DISH

1 1/2 teaspoons olive oil

2 large onions, diced

5 carrots, diced

8 garlic cloves, minced

1/2 teaspoon ground thyme

1/4 cup brown rice flour (or spelt flour)

1 cup peas, frozen

1 cup red wine

1 1/2 cups no-salt-added vegetable broth (or water)

1 bay leaf

1/4 teaspoon sea salt

1/4 teaspoon ground black pepper

1 tablespoon Tamari soy sauce

GARNISH

3/4 cup green onions, chopped fine (about 6 stalks)

TEMPEH

The first step of this recipe is to get the tempeh ready. For this step, I have developed two different options:

The first option is the longer option, and requires you to bake the tempeh (this is the one that includes the ingredients described in the above ingredient list):

(1) Cut the tempeh in cubes and place in a 9x9 baking pan. Mix together other tempeh ingredients (wine through miso), and heat this mixture in a sauce pan on the stove top. Once it simmers, pour this over the tempeh in the baking pan, and place the tempeh in the oven to bake at 450 degree F (230 degree C) (no need to preheat oven) until all liquid is absorbed (about 35 minutes).

The second option is shorter, and does not permeate as much flavor throughout the tempeh:

(2) Steam tempeh for 20 minutes. Cut the tempeh in cubes. Dab a little bit of olive oil on all sides of all the tempeh cubes, then heat a pan over medium-high heat and add the tempeh. Seal on all sides. When finished, turn off heat, let sit 3 minutes, and then splash with a tablespoon of tamari evenly on all pieces all around the pan. Set tempeh aside.

MAIN DISH

While tempeh is cooking, heat a large pot over medium-high heat and add oil. Add onion and saute for 7 minutes. Add carrots and cook for 6 minutes. Add garlic and continue for 2 minutes (sealing each ingredient is important for developing a good flavor).

After onion, carrot, and garlic are sealed, add the thyme and flour to the vegetables (add the flour slowly so it does not clump) and cook 2 more minutes. Add the prepared tempeh, peas, wine, broth, bay leaf, salt, and black pepper and simmer for 10+ minutes, or until it has thickened to a sauce consistency.

GARNISH

Before serving, remove bay leaf and stir in tamari. Serve over brown rice or a wide brown rice pasta (such as fettucini). Garnish each plate with green onions.

1 Serving Size = 3/4 cup.

VARIATIONS:

- Use whole pearl onions in place of the regular onions. Cook them long and slow at the beginning to develop their sweet flavor.

Serving Ideas: Serve over brown rice or brown rice fettucini.

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03-Thai Basil Coconut Soup



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	161	
Calories from Fat: 103		
% Daily Values*		
Total Fat	12g	19%
Saturated Fat	11g	53%
Cholesterol	0mg	0%
Sodium	223mg	9%
Total Carbohydrates	13g	4%
Dietary Fiber	3g	13%
Protein	3g	
Vitamin A		174%
Vitamin C		70%
Calcium		5%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 10 minutes

SOUP

- 1/4 teaspoon dark (toasted) sesame oil
- 1/2 pound mushrooms, quartered (about 2 cups when cut)
- 1 small leek, sliced thin
- 3 medium carrots, sliced thin
- 1 medium red bell pepper, cubed
- 4 garlic cloves, minced
- 1 stalk fresh lemon grass, finely minced (white part only - use rest for the broth)

- 2 1/4 cups kombu-ginger broth (see NOTES)
- 14 ounces coconut milk
- 1/8 teaspoon red chili flakes
- 1 tablespoon unrefined granulated sugar
- 1/2 teaspoon sea salt

- 1 tablespoon white miso
- 1/4 cup fresh basil, chopped

GARNISH

- 4 tablespoons cilantro, chopped fine
- 3/4 cup green onions, chopped fine (about 6 stalks)

Heat a large pot over medium-high heat and add oil. Add mushrooms and saute. Cook until mushrooms have given off their water, and have started to dry out. Add leeks and saute for 6 minutes. Add carrots and cook for 6 minutes. Add red bell pepper and continue to cook for 5 minutes. Add garlic and white part of lemon grass, and cook for about 3 minutes.

Add the broth, coconut milk, and salt to the soup and simmer for 5+ minutes.

Before serving, stir in miso (making sure it all dissolves) and basil. Garnish each bowl with cilantro and green onions.

NOTES:

- To make Kombu-Ginger Broth, simmer a 1/2 inch piece of kombu, a 1/4 inch piece of fresh ginger (sliced), and the part of the lemon grass stem not used in the stew, in 3 cups water for 20 minutes. Strain.

VARIATIONS:

- To reduce the fat in this recipe, use water in place of the coconut milk, and then add coconut extract to taste after the soup has finished cooking (to obtain some coconut flavor).

- Add some cooked quinoa near the end.

- Add some tofu (either pan sautéed, or unprepared).

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03-Thai Stew



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	318	
Calories from Fat:	166	
% Daily Values*		
Total Fat	20g	30%
Saturated Fat	12g	58%
Cholesterol	trace	0%
Sodium	223mg	9%
Total Carbohydrates	30g	10%
Dietary Fiber	7g	27%
Protein	11g	
Vitamin A		279%
Vitamin C		75%
Calcium		11%
Iron		21%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 10 minutes

Notes: - This stew can easily be the center of a meal (see the "Thai Menu").

STEW

- 1 tablespoon dark (toasted) sesame oil
- 1/2 pound mushrooms, quartered (about 2 cups when cut)
- 1 large onion, diced
- 1 large leek, chopped
- 5 medium carrots, owl-cut
- 1 medium red bell pepper, cubed
- 3 celery stalks, owl-cut
- 2 medium yellow squash, owl-cut
- 4 garlic cloves, minced

- 1 tablespoon dark (toasted) sesame oil
- 8 ounces tempeh, defrosted
- 1 tablespoon ume vinegar

- 1 tablespoon green curry paste (such as Thai Kitchen-Fat Free product) (use less to reduce the spiciness - or more to make it more spicy)
- 14 ounces coconut milk
- 1 tablespoon unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)
- 1/2 cup amaranth, washed
- 2 1/2 cups kombu-ginger-lemon grass broth (see NOTES)
- 1/2 teaspoon sea salt (use less salt if salted broth is used)

- 1/4 cup fresh basil, chopped fine

GARNISH

- 1 tablespoon cilantro, chopped fine
- 3/4 cup green onions, chopped fine (about 6 stalks)

Heat a large pot over medium-high heat and add oil. Add mushrooms and saute for 10 minutes. Add onions and cook for another 5 minutes. Add leeks and cook for 3 minutes. Add carrots and cook for 5 minutes. Add red bell pepper and continue saute for 4 minutes. Add celery, yellow squash, and garlic and cook for about another 3 minutes (sealing is important for developing a good flavor).

During this process, prepare tempeh. First, steam tempeh for 20 minutes. Cut tempeh into about 40 cubes. Dab the oil on all sides of all the tempeh cubes, then heat a pan over medium-high heat and add the tempeh. Seal on all sides. When finished, turn off heat, let sit 3 minutes, and then splash the ume vinegar evenly on all pieces all around the pan.

After all the vegetables have been sealed, add the prepared tempeh, curry paste, coconut milk, sugar, amaranth, broth, and salt to the stew and simmer for 30+ minutes. Before serving, stir in basil. Garnish each bowl with a bit of cilantro and green onions.

NOTES:

- To make Kombu-Ginger-Lemon Grass Broth: simmer a 1 inch piece of kombu, a 1/2 inch piece of fresh ginger (sliced), and one stalk of fresh lemon grass cut into large sticks, in 3 cups water for 20 minutes. Strain.

VARIATIONS:

- Use 1 cup water and 1/2 tsp coconut extract (or to taste) in place of coconut milk to dramatically cut the fat.
- Use quinoa in place of the amaranth.

Yield: 10 cups

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03-Tibetan Pumpkin Garlic Soup



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	127	
Calories from Fat:	25	
% Daily Values*		
Total Fat	3g	5%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	429mg	18%
Total Carbohydrates	24g	8%
Dietary Fiber	7g	27%
Protein	4g	
Vitamin A		815%
Vitamin C		106%
Calcium		9%
Iron		19%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 55 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

DRIED CHILIES

2 large dried chilies, seeds removed (use any type of dried chili such as ancho, chipotle or cascabel) (when chilies are soaked and finely chopped, there should be about 1 or 2 tablespoons)

PUMPKIN

4 1/2 cups pumpkin puree (from about 4.5 pounds of pumpkin, baked) (or about 45 ounces of canned pumpkin) (other types of baked and pureed winter squash such as butternut squash or acorn squash also work well in this recipe)

SOUP

1 tablespoon olive oil

18 garlic cloves, cut in quarters

1/4 teaspoon sea salt

2 medium onions, chopped

1 1/3 cups chopped celery (from about 4 stalks)

1 teaspoon ground cumin

1/4 teaspoon turmeric

1 pinch cayenne (or more to taste)

1 teaspoon sea salt

3 cups no-salt-added vegetable broth (or water)

1 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

DRIED CHILIES

Soak the dried chilies in hot water.

PUMPKIN

If starting with a whole pumpkin (I think fresh pumpkin has a better flavor than canned), bake the pumpkin (e.g., at 350 degree F (190 degree C) on a baking sheet) until soft while continuing with the recipe. After the pumpkin is baked, use just the flesh (not the seeds or the skin) to make the pumpkin puree.

[Other option is to bake the pumpkin, remove seeds and skin (either before or after baking), and then add the pumpkin flesh to the soup as called for later; and then at the very end of the process, puree the entire soup.]

SOUP

Heat a pot over medium-high heat and add the olive oil. Add the garlic and saute (stirring frequently) until lightly browned. Add 1/4 teaspoon salt and mix to coat the garlic chunks. Remove garlic chunks from pot and set aside. Add onion to pot and saute for about 10 minutes (stirring frequently so onions do not stick to the bottom of the pan). Add celery, and cook another 10 minutes. Add cumin, turmeric, cayenne, and 1 teaspoon salt, and cook another 2 minutes.

Add the pumpkin puree, broth, and ginger juice to the pot.

Remove the softened chilies from the soaking water, and set aside. Add the chili soaking water to the soup.

Heat soup until hot.

Stir in the reserved garlic chunks.

Taste the soup for spiciness. If you want more spiciness, cut open the reserved soaked chilies and remove the seeds. Finely chop chilies. Add chopped chilies to the soup (in increments if you think you might not want all of the chilies in the soup).

Depending on your tastes: if you would like the soup to be a little thinner, add water in increments of 1/4 cup at a time to achieve your desired consistency.

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03-Tomato-Lentil Soup with Polenta Balls



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	371	
Calories from Fat: 19		
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	491mg	20%
Total Carbohydrates	69g	23%
Dietary Fiber	22g	89%
Protein	20g	
Vitamin A		245%
Vitamin C		70%
Calcium		16%
Iron		48%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 30 minutes

Notes: - I created this recipe during the 3 year period I lived in Trento, Italy.

- In Italy, this soup might be called "Zuppa di Pomodoro , Lenticchie con Palle di Polenta".

- A hearty soup that makes a complete meal.

- Polenta balls add color and texture to this soup. Polenta balls can also be made from leftover polenta.

- The polenta can be made in advance of serving the soup, but if the polenta is cold, either warm the balls in a covered dish in the microwave, or drop balls into the soup a few minutes before serving to warm them up.

SOUP

1 teaspoon olive oil

2 medium onions, finely chopped

3 large carrots, diced

1 large fennel bulbs, diced

4 garlic cloves, minced

2 cups lentils, washed (see "Glossary of Cooking Terms" for more information about washing beans)

6 cups no-salt-added vegetable broth (or water) (it is important that the broth have no salt as salt may prevent the lentils from getting soft)

1 bay leaf

1 tablespoon dried basil

1 teaspoon ground rosemary

28 ounces tomatoes, low sodium, diced

1 pound spinach, chopped (no long stringy pieces)

1/2 teaspoon salt

1/4 teaspoon ground black pepper

1 tablespoon Pernod liqueur (optional) (or another fennel/anise flavored liqueur such as Richard or Sambuca or Anisette)

POLENTA

5 cups water

1 teaspoon salt

2 cups polenta cornmeal

SOUP

Place the oil in a large soup pot over medium-high heat. Add the onions and saute for 6 minutes. Add the carrot and cook for 5 minutes. Add fennel and garlic and continue to cook for 3 more minutes.

Add the lentils, broth (or water if you do not have any salt-free broth; don't use a salted broth because salt can toughen the lentils making them very difficult to fully cook properly), the bay leaf, basil, and rosemary.

Bring to a boil, reduce heat to medium-low and cover and simmer for 45 minutes, or until the lentils are tender and the soup is thick.

Remove the bay leaf. Add the tomatoes, chopped spinach, salt, and black pepper, and cook another 2 minutes. If desired, stir in the Pernod.

To make polenta balls, heat water and sea salt in a large sauce pan until boiling. Lower heat, and slowly add polenta cornmeal mixing continuously (if lumps form, add corn meal more slowly). Mixture will become very thick. Once all the cornmeal is added, cook for 10 more minutes stirring continuously, then remove from heat and let cool for 30 minutes.

Use a spoon to create polenta balls (maybe 1-inch (3 cm)) in diameter.

Place 3 polenta balls in each bowl and ladle soup on top.

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03-White Bean-Asparagus Stew with Preserved Lemon



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	236	
Calories from Fat: 15		
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	264mg	11%
Total Carbohydrates	49g	16%
Dietary Fiber	13g	51%
Protein	10g	
Vitamin A		4%
Vitamin C		65%
Calcium		14%
Iron		21%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 45 minutes

Notes: - This can either be the start of a meal, or the center of a meal when paired with some type of grain and leafy greens.

1 pound asparagus

STEW

1 1/2 teaspoons olive oil

2 large onions, diced

5 parsnips, sliced

4 garlic cloves, minced

1/4 teaspoon ground fennel seeds

1/4 teaspoon ground white pepper

3 cups white beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1/4 whole preserved lemon, chopped (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

1 cup preserved lemon soaking liquid (the liquid that was used to preserve the above lemons; you may want to use less depending how salty your liquid is - see directions - or use water)

1/8 teaspoon sea salt (or maybe a little more depending on the salt level in the preserved lemon soaking liquid - see directions)

2 cups no-salt-added vegetable broth (or water)

GARNISH

3/4 cup green onions, chopped fine (about 6 stalks)

1/4 whole preserved lemon, sliced in 8 slivers (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved

lemons)

Cut off the tips of the asparagus so you have pieces about 1 inch long. Set the tips aside. With the remaining stalks, slide them into 1 inch pieces (these will be used earlier in the recipe than the tips).

STEW

Heat a large pot over medium-high heat and add oil. Add the onion and saute until they begin to brown slightly (about 5-8 minutes). Add the parsnips and cook for about 10 minutes. Add the garlic and the sliced asparagus stalks, and cook for 2 minutes.

Add the remaining ingredients and the reserved asparagus tips, and simmer for 10+ minutes. (Note: the preserved lemons and the preserved lemon soaking liquid can be very salty, so use less soaking liquid and salt if you want the overall dish to be less salty; the amount of preserved lemon soaking liquid called for in this recipe is based on a soaking liquid from the "04-Preserved Lemons" recipe in this book; if you use a different preserved lemon recipe, the soaking liquid may end up to be more or less salty, so adjust as needed.)

Garnish each bowl with green onions and a sliver of preserved lemon.

1 Serving Size = 3/4 cup.

VARIATIONS:

- Use less broth, and puree the bean-vegetable mixture to make a sauce.

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04- ***** MISCELLANEOUS *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

- Recipes that do not fit in the other chapters such as preserved lemons.

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04-Pine Nut Cream



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	194	
Calories from Fat:	146	
% Daily Values*		
Total Fat	17g	27%
Saturated Fat	3g	13%
Cholesterol	0mg	0%
Sodium	37mg	2%
Total Carbohydrates	5g	2%
Dietary Fiber	2g	6%
Protein	8g	
Vitamin A		0%
Vitamin C		1%
Calcium		1%
Iron		17%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 10 minutes

Notes: - Not a cream for serving directly (since it has very little flavor, and is not spiced), but rather a cream that can work well when added to other dishes.

- Pine nut cream can be used as a replacement for cream in many different recipes including as the cream for a soup (e.g., a cream of mushroom soup), or in desserts that call for cream such as a pudding or custard (e.g., a rich chocolate custard).

- This cream thickens when it is heated.

1 cup pine nuts, raw

3 1/2 cups water

1 pinch sea salt

Blend all ingredients at a very high speed until nuts are completely pureed (not gritty) and mixture is smooth (about 7 minutes for high speeds or longer for blenders that blend at lower speeds).

Use in cooking or refrigerate and use later (can be used in baked goods, soups, etc.).

Makes about 4 cups.

VARIATIONS:

- Use a larger quantity of nuts for a richer, thicker cream.

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04-Preserved Lemons



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	55	
Calories from Fat: 1		
% Daily Values*		
Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	473mg	20%
Total Carbohydrates	14g	5%
Dietary Fiber	1g	3%
Protein	trace	
Vitamin A		1%
Vitamin C		48%
Calcium		2%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 30 minutes

Notes: - Prepare these ahead of time so you have them ready to use in recipes when you want them.
 - An extremely low-fat, tasty addition to a meal.
 - This is a quick method of making preserved lemons where they will be ready to use in about 3 days. This quick method is a little more labor intensive, but makes it so you can use the lemons in cooking sooner.

4 whole lemons

1 tablespoon coarse sea salt (e.g., kosher salt or a sea salt such as a coarse ground Celtic sea salt)

1 tablespoon organic light granulated sugar

SOAKING LIQUID

3/4 cup granulated sugar (preferably light in color)

1 teaspoon coarse sea salt (e.g., kosher salt or a sea salt such as a coarse ground Celtic sea salt)

1/2 cup white wine (or white grape juice)

2 cups water

1/4 teaspoon red peppercorns

1/4 teaspoon white peppercorns

1/4 teaspoon green peppercorns

1/4 teaspoon black peppercorns

1 star anise

3 small fresh chili peppers (or 1 teaspoon of dried chili peppers or chili pepper flakes)

1 cinnamon stick

1 tablespoon sliced ginger root

Cut lemons in quarters, but not all the way through the stem end so the lemon stays together.

Mix together salt and sugar in a small bowl. Sprinkle this salt/sugar mixture between the sliced lemons (equally between each lemon).

Let lemons sit in a bowl for 12 hours.

After lemons have sat for 12 hours, rinse them.

In a sauce pan (hopefully one not too wide so the lemons can be submerged in the liquid), combine the remaining ingredients and bring to boil. Lower heat, bring it down to a simmer, and add lemons. Cover and simmer for 20 minutes.

Remove from heat, remove cover, and let lemons sit in "soaking liquid" for 24 hours at a cool room temperature.

After 24 hours of "soaking", put liquid back into the sauce pan and bring to a boil. Lower heat, bring it down to a simmer, and add lemons. If there is not enough liquid to submerge the lemons, add some hot water to cover lemons. Cover and simmer for 20 minutes.

Repeat cycle of "sitting out for 24 hours and boiling/simmering" one more time, and then do the final sitting out for 24 hours.

After this last 24 hours of "soaking", put liquid back into the sauce pan and bring to a boil. Lower heat, bring it down to a simmer, and add lemons. Cover and simmer for 20 minutes.

At this point, you can place the lemons (in their soaking liquid) in the refrigerator. They should keep in the refrigerator for 3 weeks and can be used at any time.

See the recipes "12-Pan Fried Tofu with Preserved Lemon" and "15-Preserved Lemon Dressing" for ideas about how to use preserved lemon in dishes.

If you want to keep them longer than 3 weeks, store them in oil by draining off all the of the soaking liquid, and then covering them with oil (can use any type of oil such as olive or sesame). This will also produce an oil with a nice flavor that can be used in dishes where you would like a little lemon flavor.

Ideas of what to do with the left-over soaking liquid: 1) it can be diluted a bit, heated, and then make into a sorbet; 2) it can be diluted if necessary, blended with pine nuts to make an ice cream/sherbet (see some of the frozen dessert recipes in the cookbook "Desserts for Vitality"); 3) it can be used in cooking grain dishes or making sauces.

VARIATIONS:

- use limes in place of lemons

Serving Ideas: Use in recipe "12-Pan Fried Tofu with Preserved Lemon"

Yield: 4 whole

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05- ***** SALADS *****



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

- For salad dressings, see the "Sauces and Dressings" chapter later in this book.
- For fruit salads, see the "Breakfast" chapter in this book.

My favorite recipes in this chapter include:

- Asian Sweet Potato Salad
- Tempeh "Tuna" Salad (also a nice way to introduce tempeh to someone who has not tried it before)

Some of the easier recipes in this chapter include:

- Jicama Salad
- Tempeh "Tuna" Salad

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05-Asian Sweet Potato Salad



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	209	
Calories from Fat: 32		
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	384mg	16%
Total Carbohydrates	42g	14%
Dietary Fiber	5g	21%
Protein	3g	
Vitamin A		574%
Vitamin C		76%
Calcium		6%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour

Notes: - It is best to bake the sweet potatoes a day ahead since they are very difficult to handle when they are hot, and refrigerating overnight helps them firm up making them easier to slice for the salad.

- The bitterness of the daikon garnish is a nice juxtaposed to the sweetness of the sweet potato salad.

- See the "Glossary of Ingredients" for information about making ginger juice.

DAIKON GARNISH

1 pound daikon, shredded (one large daikon is about one pound)

1/2 teaspoon sea salt

BAKED SWEET POTATOES

3 1/2 pounds sweet potatoes (about 4 large sweet potatoes)

1 teaspoon dark (toasted) sesame oil

1/4 teaspoon sea salt

MARINADE

1 1/2 tablespoons dark (toasted) sesame oil

3 tablespoons maple syrup

1 teaspoon lime zest, chopped

1 tablespoon lime juice (zest and juice from one lime)

3/4 teaspoon sea salt

1 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

DAIKON GARNISH

In a bowl, mix shredded daikon and salt, press together a bit, and then let sit (either at cool room temperature or in the refrigerator). When ready to serve, drain liquid from daikon.

BAKED SWEET POTATOES

Rub washed sweet potatoes with oil, and then with salt. Bake whole potatoes on a parchment paper covered baking sheet in a 350 degrees F (175 degrees C) oven (no need to preheat the oven) for 40-50 minutes until soft, but not mushy. (You want them just a tad underdone because they will continue to bake once taken out of the oven due to their internal heat, and because you want the sweet potatoes to hold up (and not turn to mush) in the salad.)

Cool and place in refrigerator overnight. When thoroughly chilled, remove peel, and slice (use your discretion on the size of the slices, but I like slices approx. 1/4-inch thick which are about 1-inch by 1-inch). Place sliced potatoes in a large bowl.

MARINADE

Mix all marinade ingredients together in a small bowl.

FINISHING

Pour marinade over sweet potatoes, and gently mix/toss to coat. They are best when marinade in refrigerator for at least 2 hours.

When serving, garnish a little shredded daikon on top of the salad.

Serving Ideas: Serve on a bed of salad greens.

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05-Italian-Roasted Vegetable-Rice Salad



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	684	
Calories from Fat: 289		
% Daily Values*		
Total Fat	33g	51%
Saturated Fat	5g	23%
Cholesterol	0mg	0%
Sodium	897mg	37%
Total Carbohydrates	85g	28%
Dietary Fiber	12g	50%
Protein	17g	
Vitamin A		94%
Vitamin C		267%
Calcium		18%
Iron		67%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 1 hour 30 minutes

Notes: - This salad is a complete meal by itself.

- For a meal on the run, wrap this salad in a Chapati or tortilla.

BEAN

1 1/2 cups white beans, cooked, rinsed, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

GRAIN

1 1/4 cups brown basmati rice, washed
 2 1/2 cups no-salt-added vegetable broth (or water)
 3/4 teaspoon sea salt

ROASTED VEGETABLES

1 small onion, slivered
 1 large red bell pepper, cut into 1" pieces
 4 celery stalks, sliced 1/4" thick
 1/2 pound button mushroom caps, halved (about 3 cups)
 2 small yellow squash, sliced 1/4" thick
 2 tablespoons olive oil
 1/2 teaspoon sea salt

1 cup broccoli stalks, peeled, sliced
 4 cups broccoli florets
 (the above two from about 2 bunches of broccoli)
 1 tablespoon olive oil
 1/4 teaspoon sea salt

DRESSING

6 tablespoons olive oil
 1/4 cup balsamic vinegar
 1 tablespoon light agave nectar syrup

1/4 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency) (use more for a thicker consistency)

6 garlic cloves, minced

1/2 cup fresh basil, chopped

BEAN

If cooking dried beans (rather than using canned beans), start cooking the beans. For more information about cooking beans, see the "Glossary of Cooking Terms" in the front of this book.

GRAIN

In a pot (appropriate for cooking rice on the stove top) add rice, broth, and sea salt. Cover and bring to a boil. When boiling, turn heat to low and simmer for 55 minutes (use a simmer plate/"flame tamer" if available so rice does not burn to the bottom of the pot).

ROASTED VEGETABLES

While rice is cooking, combine onion, pepper, celery, mushroom, and squash in a large bowl, and add oil. Toss gently to coat all vegetables with oil. Add salt, and toss gently again. Place on a large parchment paper covered baking sheet (use parchment paper on the pan before adding the vegetables for easy cleanup), and roast in a 350 degrees F (175 degrees C) oven (no need to preheat the oven) until lightly browned. As needed, mix vegetables so all sides of the vegetables get evenly browned/roasted (and not burnt).

Near the end of roasting, add the broccoli stalks and florets to the bowl and toss with the second portion of oil and salt. Add this to the sheet with the other vegetables, and roast a little while longer until the florets are just slightly browned.

DRESSING

For the dressing, while vegetables are roasting, whisk olive oil, balsamic vinegar, agave, sea salt, and xanthan gum together in a large bowl (or blend). Stir in garlic and basil.

Set aside half of the dressing to use for drizzling when serving.

Mix the other half of the dressing with the beans.

When the rice is done, add in parts to the beans.

Lastly, add the vegetables and finish by gently turning the vegetables into the rice/bean mixture. Serve immediately or refrigerate and serve. Keeps in the refrigerator for up to a week.

Drizzle extra dressing on salad when serving.

VARIATIONS:

- Use other grains such as quinoa or mixed varieties of rice.

- Use other beans or tempeh for the concentrated vegetable protein component.

- "Asian-Roasted Vegetable-Rice Salad" - For the marinade, use ginger (ginger juice pressed from fresh ginger root is best), brown rice vinegar (in place of balsamic vinegar), tamari soy sauce, mirin, and dark sesame oil (in place of olive oil).

Serving Ideas: Serve on top of fresh field greens with rice cakes.

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05-Jicama Salad



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 164

Calories from Fat: 74

% Daily Values*

Total Fat 9g 14%

Saturated Fat 1g 7%

Cholesterol 0mg 0%

Sodium 360mg 15%

Total Carbohydrates 23g 8%

Dietary Fiber 5g 20%

Protein 3g

Vitamin A 102%

Vitamin C 16%

Calcium 3%

Iron 7%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 15 minutes

SALAD

1 small jicama, cut into large shreds

1/2 medium purple cabbage, cut into large shreds

2 large carrots, cut into strips or shredded

1/4 cup pine nuts, toasted

1/4 cup green onion, chopped (about 2 stalks)

DRESSING

1 recipe 15-Creamy-Lime Dressing (this is another recipe in this cookbook)

Combine all salad ingredients.

Before serving, either:

(A) let individuals dress their own salad portion, or

(B) if dressing all salad in a bowl, first start by adding only half the dressing and mixing; then add more as needed; if there is leftover dressing, then individuals can add more to their portion if they want.

VARIATIONS:

- Use toasted chopped almonds in place of the pine nuts.

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05-Quinoa Salad



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	614	
Calories from Fat: 319		
% Daily Values*		
Total Fat	37g	56%
Saturated Fat	4g	18%
Cholesterol	0mg	0%
Sodium	638mg	27%
Total Carbohydrates	65g	22%
Dietary Fiber	6g	24%
Protein	11g	
Vitamin A		5%
Vitamin C		28%
Calcium		10%
Iron		32%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 1 hour 30 minutes

Notes: - This asian-flavored salad can be served on leafy greens (with extra dressing), or wrapped in a Chapati or tortilla for a meal on the run.

- This salad is a complete meal by itself.

BEAN

1 cup garbanzo beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

GRAIN

4 1/2 cups water
 1 teaspoon sea salt
 1 1/2 cups quinoa, washed

ROASTED VEGETABLES

1 medium onion, chopped
 4 small Chioggia beets, cut into 1" pieces
 6 garlic cloves, diced into pea sized pieces
 2 small sweet potatoes, cut into 1/2" pieces
 2 tablespoons olive oil
 1/2 teaspoon sea salt

2 cups arugula leaves, chopped
 1/2 cup edamame, frozen, shelled, thawed (optional)

DRESSING

3/4 recipe 15-Yuzu-Umeboshi Plum Dressing (this is another recipe in this cookbook) (use additional amounts of dressing as desired)

BEAN

If cooking dried beans (rather than using canned beans), start cooking the beans. For more information about

cooking beans, see the "Glossary of Cooking Terms" in the front of this book.

GRAIN

(This is a different method of cooking grain that is similar to cooking pasta.)

Boil water and salt with in a pot. When water boils, add washed quinoa and stir. Continue to boil for 10 minutes stirring occasionally. 10 minutes produces a texture a little more like bulgur - 12 minutes creates a softer texture. Cool grain (in refrigerator if possible).

ROASTED VEGETABLES

Combine onion, beets, garlic, and potatoes in a large bowl, and add oil. Toss to coat all vegetables with oil. Add salt, and toss again. Cover a large baking sheet with parchment paper, and then add the vegetables, and bake in an oven (no need to preheat the oven) until roasted (lightly browned). As needed, mix vegetables on the pan so all sides of the vegetables get evenly browned/roasted (and not burnt). I don't like the sweet potatoes to get too mushy.

Add vegetables to the quinoa.

Then stir in chopped arugula and thawed edamame.

DRESSING

Mix in dressing.

Serve immediately or refrigerate and serve. Keeps in the refrigerator for up to a week.

Add more dressing as needed.

VARIATIONS:

- Use other beans or tempeh for the concentrated vegetable protein component.

Serving Ideas: Serve on top of fresh field greens with rice cakes.

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05-Raspberry-Beet Salad



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	95	
Calories from Fat:	62	
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	119mg	5%
Total Carbohydrates	8g	3%
Dietary Fiber	1g	6%
Protein	1g	
Vitamin A		0%
Vitamin C		5%
Calcium		1%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 20 minutes

5 medium beets, trim off greens

1/3 recipe 15-Raspberry-Vinaigrette Dressing (this is another recipe in this cookbook)

Wash beets and place in a metal tray that fits in the bottom of a pressure cooker. Add some water to the pressure cooker, and place metal tray with beets into the pressure cooker (water should not come up through the tray). Bring up to pressure, and cook beets for about 10 minutes. Let pressure in the pressure cooker come down and then check beets.

If beets are not tender, bring up to pressure again and cook a few more minutes.

Once beets are tender, let cool, and then remove the skins of the beets with your fingers (they should slip off easily) (your fingers will get quite red). Slice beets and place in a bowl. Add prepared "Raspberry-Vinaigrette Dressing" (see recipe in this book) and mix gently.

Refrigerate.

VARIATIONS:

- Add a small amount of shredded beet greens or red Swiss chard to the salad.
- Add a small amount of slivered raw onion to the salad.

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05-Tempeh "Tuna" Salad



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	253	
Calories from Fat: 124		
% Daily Values*		
Total Fat	15g	24%
Saturated Fat	2g	11%
Cholesterol	0mg	0%
Sodium	547mg	23%
Total Carbohydrates	20g	7%
Dietary Fiber	1g	5%
Protein	17g	
Vitamin A		132%
Vitamin C		7%
Calcium		9%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 25 minutes

Notes: - This vegetarian "tuna" salad goes nicely either on sandwiches, on green salads, or can even be used as a very hearty dip for chips or raw vegetable pieces.

- The powdered dulse (a sea vegetable which can be ground in a coffee bean grinder) gives this a slightly "from the ocean" flavor.

TEMPEH

16 ounces tempeh, thawed

DRESSING

1 tablespoon white miso

1 tablespoon prepared mustard

1 garlic clove, crushed

1/4 teaspoon sea salt

1/2 teaspoon powdered dulse

1/2 teaspoon ground black pepper

1 cup Nayoanise vegi dressing

1 teaspoon dried dill

VEGETABLES

3/4 cup celery, finely chopped (about 3 medium stalks of celery)

1/3 cup green onion, finely chopped (about 2 stalks of green onions; white part and most of the green part)

1 cup carrots, finely chopped (about 2 medium carrots)

TEMPEH

Steam tempeh for 20 minutes.

DRESSING

While tempeh is steaming, mix dressing ingredients together in a bowl.

Once tempeh is done steaming, and has cooled a bit, finely chop the tempeh and add it to the bowl with the dressing.

VEGETABLES

Mix the very finely chopped vegetables into the tempeh "tuna" salad.

Refrigerate and serve.

Serving Ideas: Serve as a filling for sandwiches.

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06- *** MUFFINS *********Servings: 1****Nutrition Facts**

Servings per Recipe: 1

Amount Per Serving

Calories 0
 Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

- Since muffins and scones are somewhat similar to cakes, refer to the "Cake Notes" at the front of the dessert chapter for information about making cakes (including the methods that can be used to make a cake more "decadent" (which can be applied to muffins and scones), and other methods to make a cake lower in fat (which can also be applied to muffins).

My favorite recipes in this chapter include:

- Apricot-Hazelnut Scones
- Blueberry Muffins

Some of the easier recipes in this chapter include:

- Blue Cornbread
- Apricot Muffin Tops

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06-Apricot Muffin Tops



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	189	
Calories from Fat: 53		
% Daily Values*		
Total Fat	6g	9%
Saturated Fat	4g	21%
Cholesterol	0mg	0%
Sodium	249mg	10%
Total Carbohydrates	33g	11%
Dietary Fiber	3g	11%
Protein	3g	
Vitamin A		4%
Vitamin C		1%
Calcium		13%
Iron		7%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 45 minutes

Notes: - An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

MUFFINS

DRY INGREDIENTS

1 cup brown rice flour

3/4 cup sorghum flour

2 tablespoons tapioca flour

1/4 teaspoon sea salt

2 teaspoons baking powder (double acting)

1/4 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

4 tablespoons unrefined coconut oil (or non-hydrogenated veg. shortening) (or high oleic sunflower oil)

1/4 cup dried apricots (cut into chocolate chip sized pieces)

WET INGREDIENTS

1 tablespoon egg replacer powder

1/4 cup water

2 tablespoons maple syrup (or agave nectar)

1/2 cup water

1 tablespoon vanilla extract

GARNISH

4 tablespoons apricot preserves

2 tablespoons sliced almonds

Pre-heat oven to 400 degrees F (205 degrees C).

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The muffin tops can even stick a little to a non-stick baking sheet which messes up the tops, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

MUFFINS

DRY INGREDIENTS

Combine dry ingredients in a large bowl. Cut coconut oil into flour mixture (using a fork and a knife). Stir in the chopped dried apricots.

WET INGREDIENTS

Prepare the egg replacer as described on the box (for the equivalent of 2 eggs) (this will probably be 1/4 cup of water and 1 tablespoon of egg replacer powder whipped together).

In a bowl, combine maple syrup, water, and vanilla.

Add maple syrup/water mixture to the dry ingredients, and mix just a bit.
Add the prepared egg replacer as well, and mix until dry ingredients are moistened.

Using a 1/4 cup measure, scoop batter into mounds on the baking sheet. Should make about 10-12 muffin tops.

GARNISH

Make a little wells in each muffin top, and add 1 teaspoon of apricot preserves into each well. Sprinkle sliced almonds over muffin tops, and gently press into preserve and batter.

BAKE

Bake for about 12 to 17 minutes or until tops are firm.

Remove from oven and place baking sheet on a wire rack to cool. Transfer muffin tops from baking sheet to a wire rack once they have cooled a couple of minutes.

VARIATIONS:

- "Blueberry Muffin Tops" - Replace dried apricots with dried blueberries, and replace apricot preserves with blueberries preserves.

Yield: 12 each

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06-Apricot-Hazelnut Scones



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	217	
Calories from Fat: 64		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	2g	12%
Cholesterol	0mg	0%
Sodium	248mg	10%
Total Carbohydrates	36g	12%
Dietary Fiber	3g	14%
Protein	3g	
Vitamin A		2%
Vitamin C		2%
Calcium		13%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 45 minutes

Notes: - An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

SCONES

1 cup brown rice flour

1 cup sorghum flour

2 tablespoons potato flour

2 tablespoons soy flour

4 tablespoons tapioca flour

1/4 teaspoon sea salt

2 teaspoons baking powder (double acting)

1/4 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

5 tablespoons vegetable shortening, non-hydrogenated (or coconut oil) (or high oleic sunflower oil)

1 tablespoon egg replacer powder

1/4 cup water

2 tablespoons maple syrup (or agave nectar)

1/2 cup water

1 tablespoon vanilla extract

GARNISH

1/4 cup fresh apricots, sliced (about 1 small apricot sliced into 12 pieces)

1/2 tablespoon light granulated sugar

2 tablespoons apricot preserves

2 tablespoons hazelnuts, chopped

Pre-heat oven to 400 degrees F (205 degrees C).

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The scones can even stick a little to a non-stick baking sheet which messes up the scones, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

SCONES

Combine dry ingredients in a large bowl. Cut shortening (or oil) into flour mixture (using a fork and a knife).

Prepare the egg replacer as described on the box (for the equivalent of 2 eggs) (this will probably be 1/4 cup of water and 1 tablespoon of egg replacer powder whipped together).

In a bowl, combine maple syrup, water, and vanilla. Add to dry ingredients, and mix just a bit. Add the prepared egg replacer, and mix just until dry ingredients are moistened. If needed due to the fact that the mixture is a bit dry (as it probably will be), gently knead dough so the liquids and flours become integrated. Do not overwork dough.

Move dough to the baking sheet, and pat into an 8-inch circle. Cut dough into 12 wedges, and gently separate the wedges apart on the sheet so they have room to expand.

GARNISH

Toss fresh apricot slices with sugar. Make a slit in each scone wedge, and add 1/2 teaspoon of apricot preserves into each slit. Then put a slice of fresh apricot on top of the jam. Sprinkle chopped nuts over scones, and gently press into dough.

BAKE

Bake for about 20 to 25 minutes or until edges are slightly golden.

Remove from oven and place baking sheet on a wire rack to cool. Transfer scones from pan to a wire rack once the scones have cooled some.

VARIATIONS:

- Replace apricot jam and sliced apricots with peach jam and sliced peaches, or another fruit.

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06-Banana-Nut-Ginger Bread



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	384	
Calories from Fat: 149		
% Daily Values*		
Total Fat	17g	27%
Saturated Fat	2g	11%
Cholesterol	0mg	0%
Sodium	283mg	12%
Total Carbohydrates	53g	18%
Dietary Fiber	6g	23%
Protein	8g	
Vitamin A		5%
Vitamin C		5%
Calcium		10%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 45 minutes

Notes: - An easy way to grind flax seeds is in a coffee grinder.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

- See the "Glossary of Ingredients" for information about making ginger juice.

1 cup sorghum flour

1/2 cup soy flour

1 1/4 cups brown rice flour

4 tablespoons tapioca flour

1/4 cup ground flax seed

1/4 teaspoon sea salt

2 teaspoons baking powder (double acting)

1 teaspoon baking soda

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1 cup walnuts, toasted, chopped

3 medium ripe bananas

1/4 cup vegetable oil spread, non-hydrogenated

1/4 cup high oleic sunflower oil (or other oil high in monounsaturated fat)

3/4 cup maple syrup

1/2 cup water

1 tablespoon unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

1 tablespoon vanilla extract

1 tablespoon banana liqueur

1 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

Pre-heat oven to 375 degrees F (190 degrees C). Oil and flour two small loaf pans. I prefer using smaller loaf pans around 4" x 8" because I find it makes for a more evenly baked bread, which is less dense/heavy.

Sift dry ingredients together, and stir in toasted walnuts. Mash together remaining ingredients, then stir into the flour mixture.

Pour into the loaf pans. Bake for 35 minutes or until toothpick inserted in the middle of the loaf comes out clean.

Remove from oven to cool on racks.

VARIATIONS:

- For a lower fat bread, replace some of the oil with applesauce or prune puree.
- See the "Cake Notes" in the Dessert chapter for more variation ideas.
- Could ice with "Lemon-Ginger Icing" (see recipe).
- Use toasted and chopped pecans in place of walnuts.

Serving Ideas: Frost/ice the loaf after it has cooled.

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06-Blue Cornbread



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	239	
Calories from Fat: 64		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	246mg	10%
Total Carbohydrates	41g	14%
Dietary Fiber	6g	23%
Protein	5g	
Vitamin A		2%
Vitamin C		0%
Calcium		9%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 45 minutes

Notes: - This is a fluffy and light (but still moist) cornbread with a nice "buttery" flavor due to the vegetable oil spread/olive oil combination.

- An easy way to grind flax seeds is in a coffee grinder.

1 cup blue cornmeal

1 cup sorghum flour (or spelt flour)

1/2 teaspoon sea salt

2 teaspoons baking powder (double acting)

2 tablespoons ground flax seed

1/4 cup water

3 tablespoons extra virgin olive oil (or vegetable oil spread, non-hydrogenated)

1/4 cup maple syrup

3/4 cup soy milk (or water)

1 tablespoon unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

Pre-heat oven to 350 degree F (175 degree C). Oil and flour a 9" by 9" baking pan.

Mix dry ingredients together.

Whip together the water and the ground flax seed.

Blend together the remaining ingredients, and then add the water/flax mixture to these wet ingredients.

Add the wet ingredients to the dry ingredients, and mix gently. Do not overmix.

Pour into the baking pan. Bake for 25 minutes or until toothpick inserted in the middle of the bread comes out clean.

Remove from oven to cool on a rack.

VARIATIONS:

- If you want more corn flavor, use a larger proportion of cornmeal to sorghum flour (e.g., 1 1/2 cups of cornmeal with 1/2 cup of sorghum flour).
- Add a 1/4 cup of fresh corn to the batter after mixing the dry and wet ingredients.

Serving Ideas: Serve with "03-Black Bean and Vegetable Stew"

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06-Blueberry Muffins



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	311	
Calories from Fat: 100		
% Daily Values*		
Total Fat	11g	17%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	168mg	7%
Total Carbohydrates	50g	17%
Dietary Fiber	3g	13%
Protein	3g	
Vitamin A		0%
Vitamin C		2%
Calcium		11%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 40 minutes

Notes: - These muffins have about 17% calories from fat.

- An easy way to grind flax seeds is in a coffee grinder.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

DRY INGREDIENTS

- 2 cups brown rice flour
- 1/2 cup sorghum flour (or brown rice flour)
- 4 tablespoons tapioca flour
- 1/4 cup ground flax seed
- 1/4 teaspoon sea salt
- 3 teaspoons baking powder (double acting)
- 1 teaspoon ground cinnamon
- 2 cups frozen blueberries

WET INGREDIENTS

- 1/2 cup high oleic sunflower oil (or other oil high in monounsaturated fat)
- 2 tablespoons applesauce, unsweetened
- 3/4 cup maple syrup
- 1/4 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)
- 2 tablespoons vanilla extract
- 1/2 cup water (or coconut milk for a richer texture)
- 1 teaspoon lemon zest, chopped (from one fresh lemon)

Pre-heat oven to 400 degrees F (205 degrees C). Oil and flour a 12-muffin pan.

DRY INGREDIENTS

Sift dry ingredients together, and stir in frozen blueberries.

WET INGREDIENTS

Combine remaining ingredients (liquids and lemon zest), then stir into the flour mixture.

Spoon into the muffin pan. Bake for about 20 minutes.

Remove from oven to cool on racks.

VARIATIONS:

- "Blueberry-Ginger Muffins" - Add a tablespoon of ginger juice squeezed from fresh, grated ginger root.
- For a lower fat muffin, replace some or all of the oil with applesauce.
- Could use prune puree in place of all or some of the applesauce for a different fat replacer.
- See the "Cake Notes" in the Dessert chapter for more variation ideas.
- Could ice with "Lemon-Ginger Icing" (see recipe).

Serving Ideas: Frost/ice the muffins after they have cooled.

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06-Blueberry-Almond Scones



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	215	
Calories from Fat: 65		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	2g	12%
Cholesterol	0mg	0%
Sodium	248mg	10%
Total Carbohydrates	35g	12%
Dietary Fiber	3g	14%
Protein	4g	
Vitamin A		0%
Vitamin C		2%
Calcium		13%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 45 minutes

Notes: - An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

SCONES

1 cup brown rice flour

3/4 cup sorghum flour

1/4 cup whole-grain amaranth flour

2 tablespoons potato flour

2 tablespoons soy flour

2 tablespoons tapioca flour

1/4 teaspoon sea salt

2 teaspoons baking powder (double acting)

1/4 cup birch sugar (or any granulated sugar such as Rapadura or Sucanat)

5 tablespoons vegetable shortening, non-hydrogenated (or coconut oil) (or high oleic sunflower oil)

1/4 cup dried blueberries

1 tablespoon egg replacer powder

1/4 cup water

2 tablespoons maple syrup (or agave nectar)

1/2 cup water

1 tablespoon vanilla extract

GARNISH

2 tablespoons blueberry jam

2 tablespoons sliced almonds

Pre-heat oven to 400 degrees F (205 degrees C).

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The scones can even stick a little to a non-stick baking sheet which messes up the scones, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

SCONES

Combine dry ingredients in a large bowl. Cut shortening (or oil) into flour mixture (using a fork and a knife). Stir in the dried blueberries.

Prepare the egg replacer as described on the box (for the equivalent of 2 eggs) (this will probably be 1/4 cup of water and 1 tablespoon of egg replacer powder whipped together).

In a bowl, combine maple syrup, water, and vanilla. Add to dry ingredients, and mix just a bit. Add the prepared egg replacer, and mix just until dry ingredients are moistened. If needed due to the fact that the mixture is a bit dry (as it probably will be), gently knead dough so the liquids and flours become integrated. Do not overwork dough.

Move dough to the baking sheet, and pat into an 8-inch circle. Cut dough into 12 wedges, and gently separate the wedges apart on the sheet so they have room to expand.

GARNISH

Make a slit in each scone wedge, and add 1/2 teaspoon of blueberry preserves into each slit. Sprinkle sliced almonds over scones, and gently press into dough.

BAKE

Bake for about 18 to 20 minutes or until edges are slightly golden.

Remove from oven and place baking sheet on a wire rack to cool. Transfer scones from pan to a wire rack once the scones have cooled some.

VARIATIONS:

- Replace dried blueberries with dried raspberries, and replace blueberry jam with raspberry jam.

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06-Coconut-Ginger Muffins



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	332	
Calories from Fat: 136		
% Daily Values*		
Total Fat	15g	24%
Saturated Fat	5g	27%
Cholesterol	0mg	0%
Sodium	183mg	8%
Total Carbohydrates	46g	15%
Dietary Fiber	4g	17%
Protein	4g	
Vitamin A		0%
Vitamin C		1%
Calcium		10%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 40 minutes

Notes: - An easy way to grind flax seeds is in a coffee grinder.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

- See the "Glossary of Ingredients" for information about making ginger juice.

DRY INGREDIENTS

- 1 1/2 cups brown rice flour
- 1/2 cup sorghum flour
- 1/2 cup mesquite meal (or sorghum flour)
- 4 tablespoons tapioca flour
- 1/4 cup ground flax seed
- 1/4 teaspoon sea salt
- 3 teaspoons baking powder (double acting)
- 3/4 cup coconut shreds

WET INGREDIENTS

- 1/2 cup high oleic sunflower oil (or other oil high in monounsaturated fat)
- 3/4 cup maple syrup
- 1 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)
- 1 tablespoon vanilla extract
- 1/2 tablespoon coconut extract/flavoring
- 1/2 cup coconut milk (or water)

Pre-heat oven to 400 degrees F (205 degrees C). Oil and flour a 12-muffin pan.

DRY INGREDIENTS

Sift dry ingredients together, and stir in coconut.

WET INGREDIENTS

Combine remaining ingredients (liquids), then stir into the flour mixture.

Spoon into the muffin pan. Bake for 20 minutes.

Remove from oven to cool on racks.

VARIATIONS:

- For a lower fat muffin, replace some or all of the oil with applesauce.
- Could use prune puree in place of all or some of the applesauce for a different fat replacer.
- Use Amaretto in place of the Grand Marnier.
- See the "Cake Notes" in the Dessert chapter for more variation ideas.
- Could ice with "Orange Icing" (see recipe).

Serving Ideas: Frost/ice the muffins after they have cooled.

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06-Cornbread



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	228	
Calories from Fat: 69		
% Daily Values*		
Total Fat	8g	12%
Saturated Fat	1g	6%
Cholesterol	0mg	0%
Sodium	362mg	15%
Total Carbohydrates	36g	12%
Dietary Fiber	4g	18%
Protein	5g	
Vitamin A		7%
Vitamin C		42%
Calcium		5%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 45 minutes

Notes: - This is a fluffy and light (but still moist) cornbread with a nice "buttery" flavor due to the vegetable oil spread/olive oil combination.

SOY MILK MIXTURE

1 1/3 cups soy milk (or hemp milk) (or 3/4 cup soy milk and 7 ounces of canned creamed corn)

1 1/2 tablespoons vinegar

DRY INGREDIENTS

1 1/2 cups cornmeal

1/2 cup sorghum flour (or spelt flour)

3/4 teaspoon sea salt

1 teaspoon baking powder (double acting)

1/2 teaspoon baking soda

2 tablespoons vegetable oil spread, non-hydrogenated (or other oil high in monounsaturated fat)

WET INGREDIENTS

2 tablespoons olive oil (or other oil high in monounsaturated fat as listed in "Dessert Notes" under "Oils")

3 tablespoons maple syrup

4 ounces green chiles, diced, canned (optional) drained (or 1/4 cup chopped jarred jalapenos)

Pre-heat oven to 425 degree F (218 degree C). Oil and flour a 9" by 9" baking pan. (Double recipe if you want to use a 9x13 pan)

SOY MILK MIXTURE

Mix together soy milk and vinegar.

DRY INGREDIENTS

Mix dry ingredients together.

Cut vegetable oil spread into dry ingredients.

WET INGREDIENTS

Add remaining wet ingredients to the soy milk mixture.

Mix as needed to fully integrate all the wet ingredients.

Optionally stir in the chilies.

Add the wet ingredients to the dry ingredients, and whisk together gently. Do not overmix.

The batter will be quite thin.

BAKING

Pour into the baking pan. Bake for 20-25 minutes or until toothpick inserted in the middle of the bread comes out clean. (when using a 9x13 pan, it could take a few minutes longer)

Remove from oven to cool on a rack.

VARIATIONS:

- For a darker cornbread, instead of 3 Tablespoons of maple syrup, instead use 2 Tablespoons of molasses and 1 Tablespoon of maple syrup.
- If you want more corn flavor, use a larger proportion of cornmeal to sorghum flour (e.g., 1 3/4 cups of cornmeal with 1/4 cup of sorghum flour).
- "Wild Rice Cornbread" - reduce cornmeal by about 1/3 cup, and instead, use that quantity of wild rice flour. Adds a nutty/smoky undertone flavor.
- Add a 1/4 cup of fresh corn to the batter after mixing the dry and wet ingredients.

Serving Ideas: Serve with "03-Black Bean and Vegetable Stew"

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06-Lemon-Marzipan Scones with Goji Berries



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	252	
Calories from Fat: 90		
% Daily Values*		
Total Fat	10g	16%
Saturated Fat	5g	23%
Cholesterol	0mg	0%
Sodium	248mg	10%
Total Carbohydrates	38g	13%
Dietary Fiber	2g	8%
Protein	3g	
Vitamin A		0%
Vitamin C		1%
Calcium		13%
Iron		7%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 45 minutes

Notes: - An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

MARZIPAN

- 1/4 cup blanched almonds
- 1/4 cup light granulated sugar
- 1 teaspoon almond extract
- 2 teaspoons light agave nectar syrup

SCONES

- 1 cup brown rice flour
- 1 cup sorghum flour
- 4 tablespoons tapioca flour
- 2 tablespoons soy flour
- 1/4 teaspoon sea salt
- 2 teaspoons baking powder (double acting)
- 1/4 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

- 5 tablespoons vegetable shortening, non-hydrogenated (or coconut oil) (or high oleic sunflower oil)

- 1/4 cup goji berries (or currants) (see "Glossary of Ingredients")

- 1 tablespoon egg replacer powder
- 1/4 cup water

- 2 tablespoons light agave nectar syrup (or water)
- 1/2 cup coconut milk (or soy milk)
- 1/2 teaspoon lemon oil (or lemon extract or flavoring, in which case, use a larger quantity since lemon oil is stronger)
- 1 teaspoon lemon zest, chopped

GARNISH

1 teaspoon lemon zest, chopped

Pre-heat oven to 400 degrees F (205 degrees C).

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The scones can even stick a little to a non-stick baking sheet which messes up the scones, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

MARZIPAN

Grind together the almonds and sugar. Add almond extract and agave and combine again to form a paste. Set aside for later in the recipe.

SCONES

Combine dry ingredients in a large bowl. Cut shortening (or oil) into flour mixture (using a fork and a knife). Mix in wolfberries.

Prepare the egg replacer as described on the box (for the equivalent of 2 eggs) (this will probably be 1/4 cup of water and 1 tablespoon of egg replacer powder whipped together).

In a bowl, combine agave, coconut milk, lemon oil, and lemon zest. Add to dry ingredients, and mix just a bit. Add the prepared egg replacer, and mix just until dry ingredients are moistened. If needed due to the fact that the mixture is a bit dry (as it probably will be), gently knead dough so the liquids and flours become integrated. Do not overwork dough.

Move dough to the baking sheet, and pat into an 8-inch circle. Cut dough into 12 wedges, and gently separate the wedges apart on the sheet so they have room to expand.

GARNISH

Make a slit in each wedge, and add one teaspoon of marzipan to each slit. Sprinkle lemon zest over scones, and gently press into dough.

BAKE

Bake for about 20 to 25 minutes or until edges are slightly golden.

Remove from oven and place baking sheet on a wire rack to cool. Transfer scones from pan to a wire rack once the scones have cooled some.

VARIATIONS:

- Use other types of "sweet ground nut pastes" in place of the marzipan, such as walnuts blended with sugar and agave.

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06-Orange-Pecan Muffins



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	348	
Calories from Fat:	141	
% Daily Values*		
Total Fat	16g	24%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	168mg	7%
Total Carbohydrates	48g	16%
Dietary Fiber	3g	12%
Protein	4g	
Vitamin A		0%
Vitamin C		2%
Calcium		11%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 40 minutes

Notes: - An easy way to grind flax seeds is in a coffee grinder.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

DRY INGREDIENTS

- 2 1/2 cups brown rice flour
- 4 tablespoons tapioca flour
- 1/4 cup ground flax seed
- 1/4 teaspoon sea salt
- 3 teaspoons baking powder (double acting)
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 3/4 cup pecans, toasted

WET INGREDIENTS

- 1/2 cup high oleic sunflower oil (or other oil high in monounsaturated fat)
- 2 tablespoons applesauce, unsweetened
- 3/4 cup maple syrup
- 3 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)
- 2 tablespoons vanilla extract
- 1 1/2 tablespoons Grand Marnier
- 1/2 cup water (or coconut milk for a richer texture)
- 1 tablespoon orange zest, chopped (either candied or from one or two fresh oranges)

Pre-heat oven to 400 degrees F (205 degrees C). Oil and flour a 12-muffin pan.

DRY INGREDIENTS

Sift dry ingredients together, and stir in toasted pecans.

WET INGREDIENTS

Combine remaining ingredients (liquids and orange zest), then stir into the flour mixture.

Spoon into the muffin pan. Bake for 20 minutes.

Remove from oven to cool on racks.

VARIATIONS:

- For a lower fat muffin, replace some or all of the oil with applesauce.
- Could use prune puree in place of all or some of the applesauce for a different fat replacer.
- Use Amaretto in place of the Grand Marnier.
- See the "Cake Notes" in the Dessert chapter for more variation ideas.
- Could ice with "Orange Icing" (see recipe).

Serving Ideas: Frost/ice the muffins after they have cooled.

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06-Pina Colada Scones



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	229	
Calories from Fat: 86		
% Daily Values*		
Total Fat	10g	15%
Saturated Fat	7g	37%
Cholesterol	0mg	0%
Sodium	246mg	10%
Total Carbohydrates	34g	11%
Dietary Fiber	3g	14%
Protein	3g	
Vitamin A		0%
Vitamin C		2%
Calcium		12%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 45 minutes

Notes: - An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

SCONES

1 cup brown rice flour

1 cup sorghum flour

4 tablespoons tapioca flour

1/4 teaspoon sea salt

2 teaspoons baking powder (double acting)

1/4 cup birch sugar (or any granulated sugar such as Rapadura or Sucanat)

5 tablespoons unrefined coconut oil (or non-hydrogenated veg. shortening) (or high oleic sunflower oil)

1 tablespoon egg replacer powder

1/4 cup water

2 tablespoons light agave nectar syrup (or water)

1/2 cup coconut milk (or soy milk)

1 tablespoon coconut extract/flavoring

GARNISH

1/2 cup fresh pineapple, cut in small chunks

2 tablespoons macadamia nuts, chopped

Pre-heat oven to 400 degrees F (205 degrees C).

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The scones can even stick a little to a non-stick baking sheet which messes up the scones, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

SCONES

Combine dry ingredients in a large bowl. Cut coconut oil (or shortening or oil) into flour mixture (using a fork and a knife).

Prepare the egg replacer as described on the box (for the equivalent of 2 eggs) (this will probably be 1/4 cup of water and 1 tablespoon of egg replacer powder whipped together).

In a bowl, combine agave, coconut milk, and coconut extract/flavoring. Add to dry ingredients, and mix just a bit. Add the prepared egg replacer, and mix just until dry ingredients are moistened. If needed due to the fact that the mixture is a bit dry (as it probably will be), gently knead dough so the liquids and flours become integrated. Do not overwork dough.

Move dough to the baking sheet, and pat into an 8-inch circle. Cut dough into 12 wedges, and gently separate the wedges apart on the sheet so they have room to expand.

GARNISH

Make a slit in each wedge, and add a few small pineapple chunks to each slit. Sprinkle chopped nuts over scones, and gently press into dough.

BAKE

Bake for about 20 to 25 minutes or until edges are slightly golden.

Remove from oven and place baking sheet on a wire rack to cool. Transfer scones from pan to a wire rack once the scones have cooled some.

VARIATIONS:

- Replace fresh pineapple with a 1/4 cup of preserves such as raspberry.

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06-Savory Biscuit Topping



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	175	
Calories from Fat:	72	
% Daily Values*		
Total Fat	8g	13%
Saturated Fat	3g	14%
Cholesterol	0mg	0%
Sodium	145mg	6%
Total Carbohydrates	22g	7%
Dietary Fiber	2g	10%
Protein	4g	
Vitamin A		0%
Vitamin C		2%
Calcium		1%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 25 minutes

Notes: - Can be used on any number of dishes; adds a "comfort food" factor.

- Recipe as written should cover a 9 inch by 13 inch pan. Double or triple this recipe as needed to create the desired amount of biscuit topping for your main dish.

- For faster preparation, see option (A) where this topping is prepared on a baking sheet - the topping takes longer to bake when it is placed on top of another dish such as a stew.

- If you don't need this to be non-gluten, can use any combination of gluten-containing flours (for example, whole wheat pastry flour or regular pastry flour) in place of all the non-gluten flours listed (including replacing the tapioca flour with regular flour).

1/4 cup sorghum flour

1/2 cup brown rice flour

1/4 cup potato flour

1/4 cup soy flour (or other non-gluten flour)

4 tablespoons tapioca flour

1/2 teaspoon baking soda

1/4 teaspoon sea salt

4 tablespoons vegetable shortening, non-hydrogenated (or coconut oil) (or high oleic sunflower oil)

1 1/4 cups soy milk (or other non-dairy milk such as hemp milk)

Makes approximately enough biscuit topping to cover a 9 by 13 pan.

Two ways to use this topping:

(A) place dollops on another prepared main dish and then bake
or

(B) place dollops of this topping on a baking sheet, bake, and then serve with another dish (for example, biscuit topping placed onto each individual stew serving).

(B) is simpler because the topping will bake evenly and much faster.

For (A), first, have your main dish prepared: such as a stew (e.g., these dishes listed elsewhere in this cookbook:

"Spicy Vegetables and Kidney Beans with a Biscuit Topping", vegetable mixture from "Vegetable Strudel", filling from "Wild Mushroom Strudel", "Black Bean Vegetable Stew", or "Tempeh Bourguignon").
Place this main dish in a baking pan/casserole pan.
For (B), place parchment paper onto a baking sheet.

BISCUIT TOPPING

Prepare biscuit topping by combining dry ingredients (flours, baking soda, and salt) in a large bowl.

Cut shortening (or oil) into flour mixture (using a fork and a knife). Add soy milk and mix lightly just until the dry ingredients are moistened. (The batter may soak up the moisture quickly and become very stiff, but will still bake fine.)

Add the topping in clumps: (A) on top of your main dish in the baking pan, or (B) directly onto the baking sheet covered with parchment paper.

For faster baking, do not make tall clumps.

BAKING

Bake in a 375 degrees F (190 degrees C) oven (no need to preheat oven).

(A) When placing this biscuit topping on a baking sheet, only about 14-20 minutes of baking is usually required.

(B) Generally, much more than 20 minutes is needed when baking the biscuits on top of another dish (e.g., a stew); with a wet dish below the biscuit topping, it can take even up to an hour for the topping to fully bake (because the dish below keeps the topping at a low temperature where the dish ends up steaming the topping slowing down the baking process).

Bake until biscuit topping is done (not wet).

Serving biscuit topping prepared by itself with any other dish (soups, stews, etc.)

VARIATIONS:

- Add 1/4 cup of ground nuts to the flours to create a richer biscuit.
- Add spices or herbs to dry ingredients.

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07- ***** BREAKFAST *****



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

- This section has recipes for pancakes and some fruit recipes (such as fruit compote and fruit salads). For scones and muffins, see the "Muffin" chapter.

- For brunches, I like to serve some of these breakfast items listed in this section as well as savory items such as "11-Vegetable Strudel" or "11-Broccoli Quiche" (see recipes).

My favorite recipes in this chapter include:

- Cranberry-Corn Pancakes
- Tofu Scramble

Some of the easier recipes in this chapter include:

- Orange-Nut Pancakes
- Fresh Cranberry Salad

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07-Cranberry-Corn Pancakes



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	357	
Calories from Fat:	125	
% Daily Values*		
Total Fat	15g	22%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	266mg	11%
Total Carbohydrates	50g	17%
Dietary Fiber	8g	33%
Protein	11g	
Vitamin A		1%
Vitamin C		1%
Calcium		15%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

Notes: - An easy way to grind hemp seeds is in a coffee grinder.

- Mesquite meal adds an interesting (sweet/nutty-like) flavor to these pancakes. It is not a common ingredient, so if you don't want to use it, this recipe works great just using cornmeal (or sorghum flour) in its place. See the "Glossary of Ingredients" for more information about mesquite meal.

DRY INGREDIENTS

- 1 3/4 cups cornmeal, whole-grain
- 1/4 cup mesquite meal (or spelt flour) (or cornmeal)
- 3/4 cup sorghum flour (or spelt flour)
- 3/4 cup soy flour (or spelt flour)
- 2 tablespoons ground hemp seeds (or half ground flax seeds and half ground sesame seeds)
- 1/4 teaspoon sea salt
- 1 tablespoon baking powder (double acting)
- 1/4 cup pistachio nuts, chopped and toasted
- 1/4 cup dried cranberries, chopped

WET INGREDIENTS

- 2 tablespoons high oleic sunflower oil (or coconut oil) (or other oil high in monounsaturated fat as listed in "Dessert Notes" under "Oils")
- 2 tablespoons extra virgin olive oil
- 3 cups soy milk (or other non-dairy milk such as hemp milk)
- 1/4 cup maple syrup

Pre-heat a flat griddle.

DRY INGREDIENTS

Mix dry ingredients together, and stir in toasted pistachio nuts and dried cranberries.

WET INGREDIENTS

Combine remaining ingredients (liquids), then stir into the flour mixture.

Cook pancakes on a preheated oiled griddle. (Note: Sometimes the pancakes stick to the griddle during the first couple batches (and therefore the pancakes are not the best for eating), but if I continue to oil the griddle between each batch of pancakes, eventually the pancakes stop sticking.)

Serve with maple syrup or a cooked down and strained cranberry-orange juice-maple syrup sauce.

Makes about 32 - 3-inch pancakes.

VARIATIONS:

- Use other types of nuts such as almonds, walnuts, macadamia nuts, or pecans.
- Use different dried fruit.

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07-Fresh Cranberry Salad

Servings: 4

Preparation Time: 15 minutes

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 145

Calories from Fat: 3

% Daily Values*

Total Fat	trace	1%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	2mg	0%
Total Carbohydrates	38g	13%
Dietary Fiber	6g	24%
Protein	1g	
Vitamin A		14%
Vitamin C		52%
Calcium		3%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - A nice mixture of fresh fruits which is high in enzymes.

12 ounces fresh cranberries, sorted and washed

1 medium apples, cored and diced

1 medium orange, seeded and sliced

1/4 cup dried apricots, sliced

3 tablespoons brown rice syrup (or more to taste)

Finely chop/grind washed cranberries in a food processor about 30 seconds (want them all chopped up, but not into a paste).

Transfer cranberries to another bowl and add remaining ingredients; mix and serve.

VARIATIONS:

- Add 2 tablespoons of coconut shreds.

- For a more elegant presentation, spoon the salad in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). Since the salad is quite wet, it is best to put salad in cups right before serving so cups do not get soggy.

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07-Gingered Fruit Compote

Servings: 8

Preparation Time: 45 minutes

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 219

Calories from Fat: 30

% Daily Values*

Total Fat	4g	6%
Saturated Fat	3g	13%
Cholesterol	0mg	0%
Sodium	23mg	1%
Total Carbohydrates	50g	17%
Dietary Fiber	7g	30%
Protein	1g	
Vitamin A		7%
Vitamin C		28%
Calcium		3%
Iron		5%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - A nice way to serve fruit on a cold day.

- See the "Glossary of Ingredients" for information about making ginger juice.

1/2 cup apple juice (or water)

1/2 cup raisins

12 medium apples, cored and diced

4 medium peaches, diced (or cored and diced pears)

2/3 cup coconut shreds

1 cup water (may need more)

1 tablespoon lemon zest, finely chopped (from one fresh lemon)

4 tablespoons ginger juice, fresh (squeezed from fresh, grated ginger root)

Add apple juice to large pot and bring to a boil. Add raisins and soften. Add apple and peaches (pears are also good). Cook for a few minutes.

Add coconut shreds and water as needed to make the desired compote consistency. Add lemon zest. Cook a few more minutes to soften the dried coconut. Turn off heat, let cool slightly and then add the ginger juice.

VARIATIONS:

- Use less raisins if you don't want it so sweet.
- Use little or no coconut to lower the fat content/percentage of calories from fat.
- Experiment with different combinations of fruit (such as pears, oranges, and/or quince), different dried fruits (such as dried cranberries, apricots, figs, or prunes), different spices (such as cinnamon and nutmeg), and other citrus zests in place of the lemon zest.
- For a more elegant presentation, spoon the compote in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). Since the compote is quite wet, it is best to put compote in cups right before serving so cups do not get soggy.

Serving Ideas: Serve warm.

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07-Glazed Fruit Salad



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	94	
Calories from Fat: 11		
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	9mg	0%
Total Carbohydrates	22g	7%
Dietary Fiber	3g	12%
Protein	1g	
Vitamin A		11%
Vitamin C		28%
Calcium		1%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 20 minutes

Notes: - Try to make this salad as close to serving time as possible because the salad can become "mushy" if it sits too long. Therefore, it is best to start with cold fruit so that it does not need to be refrigerated for a long time to get it cool.

DRIED FRUIT/GLAZE

1/4 cup coconut shreds

1/4 cup dried apricots, halved

1/4 cup water (may need more)

2 tablespoons brown rice syrup

FRESH FRUIT

3 medium apples, cored and diced

3 medium peaches, diced (or cored and diced pears)

1 kiwi fruit, peeled and diced

2 tablespoons lime juice

1 tablespoon lime zest, finely chopped (juice and zest from one fresh lime)

DRIED FRUIT/GLAZE

Add coconut, apricots, water, and brown rice syrup to a sauce pan, and cook for about 5 minutes to soften fruit. Let cool.

FRESH FRUIT

Add cut up fresh fruit to a large bowl, sprinkling with lime juice periodically so that fruit does not discolor. Add hard fruits first (such as apples), and soft fruits later (such as ripe pears and peaches) so the soft fruits have a better chance of keeping their shape.

Add remaining lime juice (if there is any) and the lime zest to the fruit. Add dried fruit/glaze mixture from sauce pan to the fresh fruit, and mix gently.

Keep refrigerated until serving. The sooner it is served, the fresher it will taste.

VARIATIONS:

- Use little or no coconut to lower the fat content/percentage of calories from fat.
- Experiment with different combinations of fruit (such as pears, oranges, and/or various berries), different dried fruits (such as dried cranberries or dried figs), and other citrus zests and juice in place of the lime zest and juice.
- For a more elegant presentation, spoon the salad in filo cups (see "Glossary of Ingredients" for instructions - note that filo contains gluten, so if you are avoiding gluten, use another presentation method). Since the salad is quite wet, it is best to put salad in cups right before serving so cups do not get soggy.

Serving Ideas: I like this best served at breakfast or brunch.

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07-Orange-Nut Pancakes



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	391	
Calories from Fat: 153		
% Daily Values*		
Total Fat	17g	27%
Saturated Fat	3g	15%
Cholesterol	0mg	0%
Sodium	258mg	11%
Total Carbohydrates	51g	17%
Dietary Fiber	4g	17%
Protein	10g	
Vitamin A		1%
Vitamin C		5%
Calcium		16%
Iron		14%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

DRY INGREDIENTS

- 1 1/2 cups brown rice flour (or spelt flour)
- 1 cup whole-grain teff flour (or spelt flour)
- 1 cup soy flour (or spelt flour)
- 1/4 teaspoon sea salt
- 3 teaspoons baking powder (double acting)
- 1 teaspoon cinnamon
- 1/2 cup brazil nuts, chopped and toasted

WET INGREDIENTS

- 1/4 cup high oleic sunflower oil (or olive oil)
- 3 cups soy milk (or other non-dairy milk such as hemp milk)
- 1/4 cup maple syrup
- 3 tablespoons orange zest, minced (either candied or from 3 fresh oranges)

Pre-heat a flat griddle.

DRY INGREDIENTS

Mix dry ingredients together, and stir in toasted brazil nuts.

WET INGREDIENTS

Combine remaining ingredients (liquids and orange zest), then stir into the flour mixture.

Cook pancakes on a preheated oiled griddle. (Note: Sometimes the pancakes stick to the griddle during the first couple batches (and therefore the pancakes are not the best for eating), but if I continue to oil the griddle between each batch of pancakes, eventually the pancakes stop sticking.)

Serve with maple syrup or a cooked down orange juice-maple syrup sauce.

Makes about 32 - 3-inch pancakes.

VARIATIONS:

- Use other types of nuts such as almonds, walnuts, macadamia nuts, or pecans.
- Add blueberries or chopped dried figs (which have been soaked) to the batter.

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07-Tofu Scramble



Nutrition Facts

Servings per Recipe: 3

Amount Per Serving

Calories	310	
Calories from Fat: 151		
% Daily Values*		
Total Fat	18g	28%
Saturated Fat	3g	13%
Cholesterol	0mg	0%
Sodium	659mg	27%
Total Carbohydrates	18g	6%
Dietary Fiber	3g	12%
Protein	25g	
Vitamin A		47%
Vitamin C		135%
Calcium		53%
Iron		32%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 3

Preparation Time: 50 minutes

2 pounds tofu, firm (pressed to remove as much water as possible)

1 tablespoon olive oil

1 medium leek, finely chopped (or one onion)

3 garlic cloves, finely chopped (or 3/8 teaspoon granulated garlic)

1 medium red bell pepper, finely chopped (or another vegetable such as green beans or carrots)

1 teaspoon turmeric

1/4 teaspoon ground black pepper

1 teaspoon dried basil

1 teaspoon sea salt

First, press the tofu to remove as much water as possible from the tofu. This is an important step because if this is not done, the resulting tofu scramble will be watery. Press the block of tofu between two plates, with a heavy weight on the top plate. Leave to press for about 30 minutes (the water will form a pool on the bottom plate which can be poured off).

Heat a skillet over medium-high heat and add oil. Saute leeks for about 10 minutes until they start to brown. Add the garlic and red bell pepper and continue to cook until the red bell pepper is soft.

Drain the pressed tofu, and crumble/mash it with your hands as you put the tofu in with the vegetables. Cook for about 3 minutes and then add the remaining ingredients. Cook another 3 minutes and serve.

VARIATIONS:

- Add some chopped spinach to the mixture with the tofu.
- Could serve it topped with "03-Black Bean and Vegetable Stew" and "15-Tofu Sour Cream".

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08- *** GRAINS *******



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

** Percent Daily Values are based on a 2000 calorie diet.*

Servings: 1

My favorite recipes in this chapter include:

- Thai Vegetable-Rice Burgers
- Asparagus Quinoa Risotto

Some of the easier recipes in this chapter include:

- Savory Mushroom Quinoa
- Spanish Rice

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08-Asparagus Quinoa Risotto



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	396	
Calories from Fat: 83		
% Daily Values*		
Total Fat	10g	16%
Saturated Fat	1g	6%
Cholesterol	0mg	0%
Sodium	501mg	21%
Total Carbohydrates	73g	24%
Dietary Fiber	11g	44%
Protein	13g	
Vitamin A		8%
Vitamin C		21%
Calcium		9%
Iron		32%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 50 minutes

Notes: - May seem like a lot of mushrooms, but they cook down a lot.

QUINOA

- 1 1/2 cups quinoa, washed
- 3 cups no-salt-added mushroom broth (or water)
- 1 teaspoon olive oil
- 1/2 teaspoon sea salt

VEGETABLES

- 1 tablespoon olive oil
- 1 pound shiitake mushrooms, sliced
- 2 medium leeks, chopped (using both the white and green parts)
- 2 pounds asparagus, in 1/2" long pieces
- 1/2 teaspoon sea salt

FINISHING

- 1/3 cup tahini
- 1/3 cup no-salt-added mushroom broth (or water)
- 1 teaspoon sea salt
- 1/2 teaspoon Espelette powder (optional) (a Basque red pepper powder that is not as spicy as cayenne pepper) (could use a lesser amount of cayenne pepper as a replacement)

QUINOA

Once quinoa is washed, place it in a sauce pan with broth, oil, and sea salt, cover, and bring to a boil. Once boiling, turn to low, and simmer for 15 to 20 minutes.

VEGETABLES

Heat a pan over medium-high heat and add oil. Saute mushrooms until all the moisture is cooked off, and the mushrooms start to brown a little. Add the leeks and cook about 5 minutes. Add sliced asparagus, and cook until barely tender. Add the sea salt and cook for 1 more minute.

FINISHING

Combine the remaining ingredients in a little bowl, and add to the cooked vegetable mixture. Stir to combine. Add the cooked vegetable mixture to the quinoa and mix.

Serve.

VARIATIONS:

- "Risotto Cakes" - Form the resulting mixture into cakes/patties, and bake them until lightly crisp on the outside.
- This mixture can also be formed into small bite sized servings, baked, and served as an appetizer (very suitable finger food).
- "Green Bean Quinoa Risotto" - Use green beans in place of the asparagus.

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08-Garlicky Quinoa Patties



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	142	
Calories from Fat: 31		
% Daily Values*		
Total Fat	4g	5%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	184mg	8%
Total Carbohydrates	24g	8%
Dietary Fiber	2g	10%
Protein	5g	
Vitamin A		1%
Vitamin C		4%
Calcium		2%
Iron		16%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 20 minutes

Notes: - Serve with a hot nut sauce or a not-too-thick bean or flour sauce.

QUINOA

- 1 cup quinoa, washed
- 2 cups no-salt-added vegetable broth (or water)
- 1/2 teaspoon sea salt

PINE NUTS

- 3 tablespoons pine nuts
- 1 teaspoon ume vinegar

FINISHING

- 6 garlic cloves, minced
- 1/4 teaspoon sea salt
- 1/3 cup pumpkin seeds, roasted, ground (optional)
- 1 cup corn, frozen
- 2 tablespoons potato flour (or brown rice flour or other flour)

- 1/4 cup water
- 1 tablespoon ume vinegar

QUINOA

Once quinoa is washed, place in sauce pan with broth and sea salt, cover and bring to a boil. Once boiling, turn to low, and simmer for 15 to 20 minutes. At this point, you could refrigerate it and make the patties later.

PINE NUTS

At any time, prepare the pine nuts:

Toast pine nuts on baking sheet in a 300 degree F (150 degree C) oven for about 15 minutes. After 15 minutes, mix nuts on sheet, and continue to bake, watching to make sure they do not burn. This should not take more than an additional 15 minutes. When done, splash with ume vinegar and toast again briefly to dry. See the instructions in the "Glossary of Cooking Terms" for more information about toasting nuts.

FINISHING

To make the patties:

Combine the cooled cooked quinoa with the pine nuts, garlic, sea salt, ground pumpkin seeds (if desired), corn, and potato flour.

Add water and ume vinegar to the quinoa/corn mixture (this helps it bind together), and mix well. If it seems a little dry or crumbly, add more water until it gets a little mushy so that patties can be formed. If it seems too wet, add some potato flour or brown rice flour.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Patties can even stick a little to a non-stick baking sheet which messes up the patties, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Shape mixture into patties (it should make about 16 patties), and place on the baking sheet.

If desired, spray a little oil on each patty (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 350 degree F (175 degree C) oven (no need to preheat oven) for 40-45 minutes, or until they are golden brown and have crispy edges.

VARIATIONS:

- For richer patties, use more pine nuts and/or pumpkin seeds.
- Use 2 ounces of ground up corn chips in place of the sea salt when making the patties. This is a good use of the left over broken up chips in the bottom of corn chip bags. Note: this will add more fat to the dish.
- This mixture can also be formed into small bite sized servings, and served as an appetizer (very suitable finger food).

Serving Ideas: Serve topped with "Tofu Sour Cream" (see recipe).

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08-Green Rice Patties



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	304	
Calories from Fat:	80	
% Daily Values*		
Total Fat	9g	14%
Saturated Fat	1g	6%
Cholesterol	0mg	0%
Sodium	479mg	20%
Total Carbohydrates	46g	15%
Dietary Fiber	5g	19%
Protein	12g	
Vitamin A		152%
Vitamin C		174%
Calcium		21%
Iron		25%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 40 minutes

Notes: - This dish requires that the "13-Creamed Kale" recipe also be prepared.

- Serve with a hot nut sauce or a not-too-thick bean or flour sauce.

RICE

1 1/2 cups brown basmati rice, washed

3 cups no-salt-added vegetable broth (or water)

1/2 teaspoon sea salt

TOFU

1 1/2 tablespoons olive oil

12 ounces extra firm tofu (pressed to remove as much water as possible)

1/2 teaspoon sea salt

FINISHING

1/2 recipe 13-Creamed Kale

1/4 teaspoon sea salt

1/4 cup pumpkin seeds, roasted, ground (optional) (or pistachio nuts)

1/3 cup potato flour (or brown rice flour or other flour)

2 tablespoons nutritional yeast

RICE

Once rice is washed, place in sauce pan with broth and sea salt, stir, cover and bring to a boil. Once boiling, turn to low, and simmer for 45 minutes.

TOFU

Cut pressed tofu into small cubes (about 1/4-inch square). Heat a large skillet (preferably non-stick) over medium heat, and add olive oil. Immediately add cubed tofu. Brown tofu, flipping as needed so tofu does not stick and does not get over browned on any one side. When tofu is nicely browned, add the 1/2 teaspoon of sea salt, cook another minute stirring gently and turn off heat.

FINISHING

To make the patties:

Combine the cooked rice with the remaining ingredients. If the mixture seems a little dry or crumbly, and it is difficult to form the patties, add some water or broth until it gets a little mushy so that the patties can be easily formed, and so they stay together. If the mixture seems too wet, add some potato flour or brown rice flour.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Patties can even stick a little to a non-stick baking sheet which messes up the patties, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Shape mixture into patties (it should make about 16 2-inch round patties), and place on the baking sheet.

If desired, spray a little oil on each patty (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 350 degree F (175 degree C) oven (no need to preheat oven) for 40-45 minutes, or until they are golden brown and have crispy edges.

VARIATIONS:

- For richer patties, use more pumpkin seeds.
- Add some minced garlic along with the pumpkin seeds.
- This mixture can also be formed into small bite sized servings, and served as an appetizer (very suitable finger food).

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08-Indonesian-Vegetable Fried Rice



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	334	
Calories from Fat:	63	
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	2g	12%
Cholesterol	0mg	0%
Sodium	800mg	33%
Total Carbohydrates	55g	18%
Dietary Fiber	5g	18%
Protein	17g	
Vitamin A	56%	
Vitamin C	141%	
Calcium	11%	
Iron	17%	

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 10 minutes

TEMPEH MARINADE

- 2 tablespoons ume vinegar
- 1 tablespoon light agave nectar syrup (or brown rice syrup)
- 1/2 cup water
- 16 ounces tempeh

RICE

- 1 1/2 cups brown jasmine rice, washed
- 1 teaspoon coconut oil (or olive oil)
- 3 cups water
- 1 teaspoon sea salt

VEGETABLES

- 2 teaspoons coconut oil (or olive oil)
- 12 garlic cloves, minced
- 2 small red bell peppers, diced
- 4 cups cabbage, cut in 1/2" squares
- 1 1/2 cups green beans, cut in 1/2" pieces

- 6 ounces tomato paste
- 2 tablespoons brown rice syrup
- 3 tablespoons tamari soy sauce

TEMPEH MARINADE

In a bowl (preferably with a tight fitting lid), mix together the ume vinegar, agave syrup, and water. Dice tempeh into 1/2" inch cubes. Add tempeh cubes to the marinade. Cover bowl and invert a few times to cover all tempeh cubes with some marinade.

This could marinated for a few hours in the refrigerator; otherwise, quick marinate for 15 minutes and use as directed below.

RICE

Once the rice is washed and drained, heat a pot (with a thick bottom) over medium high heat. Once pan is hot, add oil, and then add the drained rice. Saute rice for about 10 minutes to lightly brown and toast it. Add water and sea salt. Bring to a boil. Once boiling, turn to low, and simmer for 45 to 50 minutes.

STEAM TEMPEH

Drain tempeh from marinade (save for use later in the recipe); steam tempeh for 20 minutes (this helps reduce the tempeh's slight bitter flavor). While tempeh is steaming, prepare vegetables.

VEGETABLES

Heat a large pan over medium-high heat and add oil. Saute garlic and red bell pepper for about 3 minutes. Add tempeh cubes and continue to saute for another 6 minutes. Add cabbage and green beans and cook for 6 minutes.

In a small bowl, combine together remaining tempeh marinade, tomato paste, brown rice syrup, and tamari. Add to vegetables and mix in. Add cooked rice and mix gently to integrate.

VARIATIONS:

- This mixture can also be formed into small bite sized servings, baked in an oven until lightly browned, and served as an appetizer (suitable finger food).

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08-Lemon Pepper-Tofu Pilaf



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	213	
Calories from Fat: 53		
% Daily Values*		
Total Fat	6g	9%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	247mg	10%
Total Carbohydrates	32g	11%
Dietary Fiber	3g	11%
Protein	9g	
Vitamin A		0%
Vitamin C		8%
Calcium		10%
Iron		26%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

Notes: - Serve with a hot nut sauce or a not-too-thick bean or flour sauce.

1 tablespoon olive oil

12 ounces extra firm tofu, cut in small cubes (pressed to remove as much water as possible)

1 tablespoon ume vinegar

2 cups quinoa, washed

4 teaspoons lemon zest, chopped (from about 1 or 2 lemons)

1/4 cup lemon juice (need about 1 or 2 lemons)

3/4 teaspoon ground white pepper

4 cups no-salt-added mushroom broth (or water)

1 teaspoon sea salt

Heat a pot (preferably non-stick) (one suitable for cooking quinoa) over medium heat, and add olive oil. Immediately add tofu (cut in small cubes). Brown tofu, flipping as needed so tofu does not stick and does not get over browned on any one side. If you are not using a non-stick pan, you may need to add a little more oil to keep the tofu from sticking.

When tofu is nicely browned, add the ume vinegar and cook for 1 minute. Add the quinoa, and cook quinoa for about 8 minutes to "toast" quinoa. Add remaining ingredients and stir.

Cover and bring to a boil. When boiling, turn heat to low and simmer for 25 minutes.

VARIATIONS:

- Use lime zest and lime juice in place of lemon.

- Use the chopped preserved lemon in place of lemon zest, and use preserved lemon soaking liquid in place (of at least part) of the lemon juice, and use half as much salt (since the soaking liquid has salt in it).

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08-Millet Mash



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	110	
Calories from Fat:	13	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	226mg	9%
Total Carbohydrates	21g	7%
Dietary Fiber	6g	24%
Protein	4g	
Vitamin A		103%
Vitamin C		47%
Calcium		5%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 45 minutes

Notes: - When cooked fully, millet becomes very soft (almost like porridge) with a very subtle flavor - the vegetables in this dish work to enhance the texture and flavor.

- The basic outline for this recipe comes from Joanne Saltzman who is the director of the School of Natural Cookery in Boulder, Colorado and the author of "Amazing Grains" and "Romancing the Bean".

- Serve with a hot nut sauce (e.g., the "Tahini-Miso Sauce") or a hot not-too-thick bean sauce.

1 1/4 teaspoons sesame oil

2 large onions, diced

2 medium fennel bulbs, diced, fine

3 cups cauliflower, chopped (about 1 head - florets + core chopped)

2 medium carrots, diced

1/2 tablespoon whole fennel seeds

1 1/2 cups millet, raw, washed

4 1/2 cups no-salt-added vegetable broth (or water)

3/4 teaspoon sea salt

Heat an uncovered pressure cooker over medium-high heat and add oil. Add onion and saute for 10 minutes. Add fennel and cook for 5 minutes. Add cauliflower and cook for another 10 minutes. Add carrot and saute with other vegetables for about another 5 minutes. Add the fennel seeds and millet and cook (stirring frequently) for 2 minutes.

Add broth and sea salt. Seal cover on pressure cooker and bring up to pressure. Begin timing at this point and adjust heat to maintain pressure (use a simmer plate/"flame tamer" so millet does burn to the bottom of the cooker). Cook for 20 minutes.

Remove pot from heat; release pressure on cooker and open.

VARIATIONS:

- Can use an orange winter squash (such as butternut) in place of the cauliflower.
- Peas could be used as a decorative vegetable added at the end.

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08-Mushroom-Garlic Rice Noodles



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	487	
Calories from Fat: 94		
% Daily Values*		
Total Fat	11g	17%
Saturated Fat	1g	7%
Cholesterol	0mg	0%
Sodium	380mg	16%
Total Carbohydrates	92g	31%
Dietary Fiber	7g	28%
Protein	12g	
Vitamin A		1%
Vitamin C		11%
Calcium		5%
Iron		14%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 15 minutes

8 ounces rice vermicelli noodles

3 tablespoons sesame oil

1/2 pound fresh shiitake mushrooms, chopped

15 garlic cloves, minced

1/4 teaspoon sea salt

2 green onion, cut into 2" shreds

1 tablespoon Tamari soy sauce

1 tablespoon sweet sherry (or mirin)

1/2 cup no-salt-added mushroom broth (or water)

Soak rice vermicelli noodles in hot water for 15 minutes. Drain.

While noodles are soaking, heat a large skillet or pot over medium-high heat and add oil. Add mushrooms and saute until mushrooms have released all their water, water has evaporated, and they have started to brown slightly. Add garlic and cook another 3 minutes.

To the mushrooms, add remaining ingredients and the drained noodles. Bring the liquid to a boil, lower heat, and cook until the liquid is gone. Stir to mix mushrooms into the noodles.

VARIATIONS:

- Use other types of mushrooms such as oyster or button.

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08-Savory Mushroom Quinoa



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	141	
Calories from Fat:	21	
% Daily Values*		
Total Fat	2g	4%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	223mg	9%
Total Carbohydrates	26g	9%
Dietary Fiber	4g	18%
Protein	5g	
Vitamin A		2%
Vitamin C		40%
Calcium		6%
Iron		21%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 50 minutes

Notes: - Serve with a hot nut sauce or a not-too-thick bean or flour sauce.

1 teaspoon olive oil

1/2 pound mushrooms, quartered (about 2 cups)

1 large onion, diced

1 medium fennel bulb, diced

3 cups cauliflower, chopped (about 1 head - florets + core chopped)

3 celery stalks, chopped

2 1/2 teaspoons thyme, crushed

1 teaspoon rosemary, crushed

1 1/4 cups quinoa, washed

2 1/2 cups no-salt-added mushroom broth (or water)

3/4 teaspoon sea salt

Heat a Dutch oven (or other pan that has a tight fitting cover and that is appropriate for the stove top and the oven) over medium-high heat and add oil. Add mushrooms and saute about 10 minutes. Add onion and cook for 6 minutes. Add diced fennel bulb and cook 4 minutes. Add cauliflower and celery, and cook for about another 10 minutes. Add the thyme, rosemary, and quinoa and cook (stirring frequently) for 2 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Add water and sea salt to Dutch oven and mix. Cover and bring to a boil on the stove top. When boiling, turn heat to low.

When oven is pre-heated, place entire Dutch oven (with cover) in the oven. Bake for 25 minutes.

VARIATIONS:

- "Italian Mushroom Quinoa" - instead of thyme and rosemary, add basil, oregano, and some chopped sun-dried tomatoes.

- "Savory Mushroom Rice" - replace the quinoa with rice, and bake for 55 minutes.

- Could prepare this dish in the same way, but instead of baking it in the oven, steep it on the stove top.
- Could add crushed fennel seeds or ground sage to this dish.
- Add dried-mushrooms that have been soaked and sliced with the fresh mushrooms for a stronger, deeper mushroom flavor.
- Add tempeh after the celery for a more complete dish that has more protein.

Serving Ideas: Serve with "Miso-Tahini Sauce" (see recipe).

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08-Southwestern Millet



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	219	
Calories from Fat:	33	
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	226mg	9%
Total Carbohydrates	39g	13%
Dietary Fiber	7g	30%
Protein	11g	
Vitamin A		224%
Vitamin C		88%
Calcium		11%
Iron		16%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 55 minutes

- 1 teaspoon extra virgin olive oil
- 2 medium onions, diced
- 3 cups cauliflower, chopped (about 1 head - florets + core chopped)
- 4 medium carrots, diced
- 5 garlic cloves, minced
- 3 tablespoons green chili peppers, chopped
- 1 1/2 tablespoons dried oregano
- 1/2 teaspoon cumin seed
-
- 1 1/2 cups millet, raw, washed
-
- 8 ounces tempeh, defrosted
-
- 28 ounces tomatoes, low sodium, blended
- 1 3/4 cups no-salt-added vegetable broth (or water)
- 1/4 teaspoon sea salt
- 2 cups corn, frozen
-

1 tablespoon Tamari soy sauce

GARNISH

- 2 tablespoons cilantro, chopped fine
- 3/4 cup green onions, chopped fine (about 6 stalks)

Heat an uncovered pressure cooker over medium-high heat and add oil. Add onion and saute for 8 minutes. Add cauliflower and cook for 8 minutes. Add carrot and continue to cook for 6 minutes. Add garlic, green chili peppers, oregano, and cumin seeds and cook for about another 4 minutes. Add the millet and cook (stirring frequently) for 2 minutes.

During this process, prepare tempeh. First, steam tempeh for 20 minutes. Cut tempeh into about 40 cubes.

To the pressure cooker, add tempeh, blended canned tomatoes and broth, sea salt, and corn. Seal pressure cooker and bring up to pressure. Begin timing at this point and adjust heat to maintain pressure (use a simmer plate/"flame tamer" to prevent the millet from burning to the bottom of the pressure cooker). Cook for 20 minutes.

Remove pot from heat; release pressure and then remove lid to cooker. Finish by adding tamari.

GARNISH

Garnish each serving with a bit of cilantro and green onions.

VARIATIONS:

- Add diced potatoes.
- "Southwestern Quinoa" - Use quinoa instead of millet (in this case, reduce tomatoes to 14 ounces and it is better not to use a pressure cooker - just steep on the stove top for about 20 minutes in a regular pan with a tight fitting lid).

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08-Spanish Rice



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	136	
Calories from Fat: 14		
% Daily Values*		
Total Fat	2g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	286mg	12%
Total Carbohydrates	27g	9%
Dietary Fiber	2g	9%
Protein	3g	
Vitamin A		8%
Vitamin C		29%
Calcium		2%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 20 minutes

- 1 teaspoon olive oil
- 1 large onion, diced
- 1 small green bell pepper, chopped
- 3 celery stalks, chopped
- 1/2 teaspoon ground coriander
- 1 1/2 teaspoons cumin powder
- 1 1/4 cups brown basmati rice, washed
- 1 3/4 cups no-salt-added vegetable broth (or water)
- 3/4 cup tomato puree (e.g., crushed tomatoes)
- 3/4 teaspoon sea salt

Heat a pot (appropriate for cooking rice on the stove top) over medium-high heat and add oil. Add onion and saute for 8 minutes. Add green bell pepper and cook for 6 minutes. Add celery, coriander, and cumin, and cook for about another 5 minutes. Add the rice and cook (stirring frequently) for 2 minutes.

Add broth, tomato puree, and sea salt to pot. Stir. Cover and bring to a boil. When boiling, turn heat to low and simmer for 55 minutes.

VARIATIONS:

- Peas could be used as a decorative vegetable added at the end.
- Substitute 3 poblano peppers for the green bell pepper.
- "Spanish Quinoa" - substitute quinoa for the rice (use the same amount of liquid (vegetable broth plus tomato puree) since both brown rice and quinoa take 2 parts water to 1 part grain when cooked on the stove top), but it will only need to cook for about 25 minutes.

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08-Thai Vegetable-Rice Burgers



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	398	
Calories from Fat: 164		
% Daily Values*		
Total Fat	19g	29%
Saturated Fat	13g	65%
Cholesterol	0mg	0%
Sodium	834mg	35%
Total Carbohydrates	49g	16%
Dietary Fiber	6g	22%
Protein	11g	
Vitamin A		153%
Vitamin C		29%
Calcium		14%
Iron		16%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 30 minutes

*Notes: - Serve with a hot nut sauce or a not-too-thick bean or flour sauce.
- See the "Glossary of Ingredients" for information about making ginger juice.*

RICE

- 1/2 teaspoon coconut oil, or olive oil
- 2 cups brown basmati rice, washed
- 2 1/4 cups no-salt-added vegetable broth (or water)
- 14 ounces coconut milk (or water)
- 1 1/2 teaspoons sea salt (use a little less salt if using salted vegetable broth)

VEGETABLES

- 1 teaspoon coconut oil, or olive oil
- 1 large onion, diced
- 3 medium carrots, sliced
- 1 medium fennel bulb, diced
- 1 1/2 cups cauliflower, chopped small (about half of 1 head - only the florets)
- 2 teaspoons ginger juice, fresh (squeezed from fresh, grated ginger root)
- 4 garlic cloves, minced
- 3/4 teaspoon sea salt
- 1/4 cup coconut shreds, unsweetened

TOFU

- 2 teaspoons olive oil
- 16 ounces firm tofu (pressed to remove as much water as possible - about 20 minutes)
- 2 tablespoons ume vinegar

RICE

Heat a pot (with a thick bottom) over medium high heat. Once pan is hot, add oil, and then add the drained rice. Saute rice for about 10 minutes to lightly brown and toast it. Add the broth, coconut milk, and sea salt. Bring to a boil. Once boiling, turn to low, and simmer for 45 to 50 minutes.

VEGETABLES

Heat a large pan over medium-high heat and add oil. Add onion and saute for 7 minutes. Add carrots and cook for 5 minutes. Add fennel bulb and cook another 3 minutes. Add cauliflower and continue to saute for about another 10 minutes. Add the ginger juice, garlic, and sea salt and cook (stirring frequently) for 2 more minutes. Add the dried shredded coconut, and turn off heat.

TOFU

Cut tofu into small dice-sized pieces. Heat a large skillet (works best if it is non-stick), and when it is hot, add the oil and then the tofu. Saute, flipping the little tofu cubes occasionally, so they get a little crispy and brown. Once they achieve a nice firm texture, lower heat, add the umami vinegar, and gently stir for a minute. Turn off heat.

ASSEMBLY

To make the burgers:

Combine the cooked rice with the vegetable mixture and the tofu. If the mixture seems a little dry or crumbly, and it is difficult to form the burgers, add some water until it gets a little mushy so that the cakes can be easily formed, and so they stay together. If the mixture seems a little too wet, add some brown rice flour.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Burgers can even stick a little to a non-stick baking sheet which messes up the burgers, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Shape mixture into burgers (it should make about 16 burgers), and place on the baking sheet. You may need to wet your hands some during forming to get the mixture to stick together and form patties.

If desired, spray a little oil on each burger (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 425 degree F (218 degree C) oven (no need to preheat oven) for about 30 minutes, or until they are a little brown and have crispy edges.

VARIATIONS:

- The rice/vegetable/tofu mixture is also very good without and forming into patties and baking; just serve as a main dish. Preparing the vegetables and tofu, and mixing that together also makes a good side dish.
- Add cooked and drained black beans instead of tofu.
- For a lower fat burger, use water in place of coconut milk, and leave out the dried shredded coconut.
- This mixture can also be formed into small bite sized servings, and served as an appetizer (very suitable finger food).

Serving Ideas: Serve with "Miso-Tahini Sauce" (see recipe).

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08-Wasabi-Vegetable Quinoa Rolls



Servings: 8

Preparation Time: 50 minutes

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	237	
Calories from Fat:	69	
% Daily Values*		
Total Fat	8g	12%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	632mg	26%
Total Carbohydrates	33g	11%
Dietary Fiber	5g	18%
Protein	11g	
Vitamin A	8%	
Vitamin C	26%	
Calcium	16%	
Iron	28%	

* Percent Daily Values are based on a 2000 calorie diet.

QUINOA

1 1/2 cups quinoa, washed

3 cups no-salt-added vegetable broth (or water)

1 teaspoon dark (toasted) sesame oil

1/2 teaspoon sea salt

(or instead of making quinoa as above, use 4 cups of leftover cooked quinoa)

VEGETABLES

1 tablespoon dark (toasted) sesame oil

3 medium leeks, diced small

1 small rutabaga, diced small

3/4 pound green beans, diced small (or use asparagus)

1/2 teaspoon sea salt

TOFU

2 teaspoons olive oil

16 ounces firm tofu (pressed to remove as much water as possible)

1/2 teaspoon sea salt

2 tablespoons water

FINISHING

2 tablespoons wasabi powder (if using other forms of wasabi, such as wasabi in a tube, adjust amount to your taste)

2 tablespoons tamari soy sauce

2 tablespoons water

QUINOA

Once quinoa is washed, place it in a sauce pan with broth, oil, and sea salt, cover, and bring to a boil. Once boiling, turn to low, and simmer for 15 to 20 minutes.

VEGETABLES

Heat a pan over medium-high heat and add oil. Add leeks and saute for 7 minutes. Add rutabaga and cook for 8

minutes. Add green beans and continue to saute for another 5 minutes. Add the sea salt and cook (stirring frequently) for 2 more minutes.

TOFU

Cut tofu into small dice-sized pieces. Heat a large skillet (works best if it is non-stick), and when it is hot, add the oil and then the tofu. Saute, flipping the little tofu cubes occasionally, so they get a little crispy and brown. Once they achieve a nice firm texture, lower heat and add the salt; gently stir for a minute. Turn off heat.

FINISHING

To make the rolls:

In a small bowl, combine the wasabi powder, tamari, and water mixing so they are no clumps.

Add the tofu to the vegetables, and mix. Pour the wasabi/tamari mixture into the vegetable-tofu mixture. Mix. Add the cooked quinoa to the vegetable-tofu mixture and mix all of it together. Briefly blend about half of this mixture in a food processor and mix it back into the unblended half (this makes it so the mixture can be pressed together to make rolls that stay together). Check taste. If too little salt, drizzle in a little more tamari and mix.

At this point, the mixture can be refrigerated and prepared later, or can be made into cutlets immediately.

BAKING

To make the rolls:

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet).

Rolls can even stick a little to a non-stick baking sheet which messes up the rolls, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Form rolls (upright standing cylinders) with hands and place rolls on baking sheet. If the mixture seems a little dry or crumbly, and it is difficult to form the rolls, add some water until it gets a little mushy so that the rolls can be easily formed, and so they stay together. If the mixture seems a little too wet, add some brown rice flour or potato flour. Overall, you want about 16 rolls.

If desired, spray a little oil on each roll (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 400 degree F (200 degree C) oven (no need to preheat oven) for about 35 minutes, or until they are golden brown and have crispy edges. If the mixture was cold from the refrigerator when you started, check to make sure that the cutlets are sufficiently warmed through.

1 serving = 2 rolls.

VARIATIONS:

- The quinoa/vegetable/tofu mixture is also very good without and forming into rolls and baking; just serve as a main dish. Preparing the vegetables and tofu, and mixing that together also makes a good side dish (adjust spices and salt).
 - Add cooked and drained garbanzo beans instead of tofu.
 - This mixture can also be formed into small bite sized servings, and served as an appetizer (very suitable finger food).
- Serving Ideas: Serve with "15-Wasabi-Garlic Cream Sauce" (see recipe).*

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09- ***** BEANS *****



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

My favorite recipes in this chapter include:

- Red Wine Glazed Garbanzo Beans with Arugula
- Spicy Swiss Chard and Black Beans

Some of the easier recipes in this chapter include:

- Brazilian Black Beans
- Red Wine Glazed Garbanzo Beans with Arugula

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09-Brazilian Black Beans



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	154	
Calories from Fat:	9	
% Daily Values*		
Total Fat	1g	1%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	323mg	13%
Total Carbohydrates	28g	9%
Dietary Fiber	8g	32%
Protein	8g	
Vitamin A		2%
Vitamin C		22%
Calcium		4%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 20 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

1/2 teaspoon olive oil

1 medium red onion, chopped

6 garlic cloves, minced

3 cups black beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

1/4 teaspoon ginger juice, fresh (squeezed from fresh, grated ginger root)

1/4 teaspoon cayenne pepper

1/4 cup red wine (optional)

1 tablespoon unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

1/2 cup fresh squeezed orange juice (from about 1 orange)

1 teaspoon sea salt

Heat a skillet over medium-high heat and add oil. Add the chopped onion and saute until it starts to brown a bit (about 10 minutes). Add the remaining ingredients, and cook for about 10 minutes.

VARIATIONS:

- Try other types of beans such as garbanzo beans or pinto beans.

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09-Lentils with Kale



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	296	
Calories from Fat: 23		
% Daily Values*		
Total Fat	3g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	578mg	24%
Total Carbohydrates	52g	17%
Dietary Fiber	22g	87%
Protein	21g	
Vitamin A		413%
Vitamin C		209%
Calcium		18%
Iron		41%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 45 minutes

LENTILS

3 cups lentils, washed (see "Glossary of Cooking Terms" for more information about washing beans)

water

(see instructions)

VEGETABLES

1 tablespoon olive oil

2 large onions, chopped

6 large carrots

4 garlic cloves, minced

1 1/2 teaspoons sea salt

1 teaspoon ground black pepper

1 tablespoon tamari soy sauce

6 ounces tomato paste

2 pounds kale (about 2 bunches)

LENTILS

In a pressure cooker or a large pot, add washed lentils.

If using a pressure cooking, add 6 cups of water, stir, cover, and bring up to pressure. Cook for 20 minutes. If lentils are not done (not soft), bring up to pressure again, cook another 5 minutes, and check again.

OR

If using a large pot, add 8 1/2 cups of water, stir, cover, and simmer for 30+ minutes until the lentils are soft, but not mushy.

VEGETABLES

While lentils are cooking:

Heat a pot over medium-high heat and add oil. Add onion and saute for about 5 minutes. Add the carrots, and saute

another 7 minutes. Add the garlic and cook about 2 more minutes.
Stir in sea salt, pepper, tamari, and tomato paste.

Prepare the kale: wash the kale, and cut the leafy part from the stem. Discard the stems (they are too woody). Finely chop the leaves.

Add the chopped kale leaves to the vegetable mixture, and cook until kale is wilted (about 6 minutes).

Add the cooked lentils (from above).
Cook a few minutes to integrate.

As desired, add a little water (maybe a cup) to create the desired texture.

VARIATIONS:

- Use collards instead of kale.

Yield: 10 cups

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09-Lentils with Mushrooms



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	192	
Calories from Fat: 18		
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	398mg	17%
Total Carbohydrates	32g	11%
Dietary Fiber	14g	55%
Protein	14g	
Vitamin A		0%
Vitamin C		14%
Calcium		4%
Iron		27%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 45 minutes

Notes: - Use either button mushrooms or (for a richer flavor) wild mushrooms.

30 grams dried mushrooms

1 tablespoon olive oil

3 large onions, chopped

2 pounds mushrooms, sliced (about 8 cups)

8 garlic cloves, minced

2 teaspoons rosemary, ground

2 cups lentils, washed (see "Glossary of Cooking Terms" for more information about washing beans)

water

(see instructions)

1 teaspoon sea salt

2 tablespoons tamari soy sauce

Set dried mushrooms to soak in water (just to cover the mushrooms). Set aside.

Heat a pressure cooker or a large pot over medium-high heat and add oil. Add onion and saute for about 5 minutes. Drain the soaking mushrooms, and slice. Add the sliced fresh and sliced soaked mushrooms to the pan. As the mushrooms start to cook, some liquid will be given off. Cook until all of the liquid is cooked off and mushrooms are well cooked. Add the garlic and rosemary, and cook about 2 more minutes.

Add the lentils.

If you are using a pressure cooker, add 4 1/2 cups of water, stir, cover, and bring up to pressure. Cook for 20 minutes. If lentils are not done (not soft), bring up to pressure again, cook another 5 minutes, and check again.

OR

If you are using a large pot, add 7 cups of water, stir, cover, and simmer for 30+ minutes until the lentils are soft, but not mushy.

After lentils are cooked, stir in sea salt and tamari.

Freezes well.

VARIATIONS:

- Add other herbs (such as marjoram) either to complement the rosemary, or to take the place of the rosemary.

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09-Red Wine Glazed Garbanzo Beans with Arugula



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 105

Calories from Fat: 12

% Daily Values*

Total Fat 1g 2%

Saturated Fat trace 1%

Cholesterol 0mg 0%

Sodium 185mg 8%

Total Carbohydrates 15g 5%

Dietary Fiber 2g 7%

Protein 4g

Vitamin A 10%

Vitamin C 6%

Calcium 6%

Iron 9%

** Percent Daily Values are based on a 2000 calorie diet.*

Servings: 6

Preparation Time: 15 minutes

1 1/2 cups garbanzo beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

3/4 cup red wine

2 tablespoons water

1/2 teaspoon sea salt

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

200 grams arugula (stems removed, leaves chopped)

Combine beans, wine, water, salt, and sugar in a small pan and cook together over medium-low heat. Cook gently until there is no liquid left. The idea is to impact a sweetened red wine flavor into the chickpeas.

Add the arugula at the end, and cook until arugula starts to wilt.

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09-Spicy Black Bean Patties



Servings: 6

Preparation Time: 40 minutes

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	168	
Calories from Fat: 18		
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	341mg	14%
Total Carbohydrates	30g	10%
Dietary Fiber	9g	38%
Protein	9g	
Vitamin A		204%
Vitamin C		33%
Calcium		6%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

PATTY MIXTURE

1 teaspoon olive oil

1 medium onion, chopped small

20 garlic cloves, minced

3 carrots, cut in quarter moons

2 celery stalks, chopped small

1 ounce chipotle peppers in adobo sauce (seeds from pepper removed and pepper chopped - 1 pepper weights about 1 ounce)

3 cups black beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

1 teaspoon sea salt

FRY PATTIES

1 teaspoon olive oil

PATTY MIXTURE

Heat a skillet over medium-high heat and add oil. Add the chopped onion and saute for about 5 minutes. Add garlic and cook for another 2 minutes. Add carrots and cook for about 6 minutes. Add celery and cook another 4 minutes. Add the chopped pepper, beans and salt, and cook for about 2 minutes.

The mixture should hold together well so that you can form patties. If the mixture is not holding together because the beans are not soft enough, use a potato masher to mash the beans a little bit, and if necessary, add some water to help the mixture stick together so that patties can be formed.

FRY PATTIES

Once the mixture is cool enough to handle, form bean mixture into about 6 patties. Heat a large skillet over medium heat. Once hot, add 1 teaspoon of olive oil, and then add the patties. Flip patties when the down side begins to brown. Serve hot.

If you would rather not spend the extra effort to pan fry them, simply shape them, place them on a parchment covered baking sheet (optionally spray the tops with a little olive oil), and then bake in a 350 degree F (175 degree C) oven (no need to preheat oven) for about 30 minutes (basically just enough to heat through since with this baking method, it is not really possible to brown them or get a crispy outside).

VARIATIONS:

- Try other types of beans such as garbanzo beans or pinto beans.

Serving Ideas: Serve on a burger bun with a little salsa.

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09-Spicy Chickpea Puree



Servings: 8

Preparation Time: 25 minutes

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	231	
Calories from Fat: 36		
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	312mg	13%
Total Carbohydrates	40g	13%
Dietary Fiber	6g	26%
Protein	11g	
Vitamin A		269%
Vitamin C		28%
Calcium		8%
Iron		23%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - Similar in consistency to the pureed chickpea/lentil dishes served in Ethiopian restaurants.

2 teaspoons olive oil

2 large onions, chopped

5 medium carrots, sliced

1 teaspoon ground cardamom

2 teaspoons ground cumin

1 teaspoon paprika

1/2 teaspoon cayenne (or to taste)

1/2 teaspoon ground ginger

5 cups chickpeas, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

1/2 teaspoon sea salt

1 teaspoon unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

6 ounces tomato paste (one small can)

2 cups water

Heat a skillet over medium-high heat and add oil. Saute onions and carrots sealing them one at a time (about 14 minutes total).

Add spices and cook another 1 minute.

Add remaining ingredients, and cook until well integrated (about 5 minutes). Add more water as needed.

Puree some of the mixture to create a chunky puree. I like to use a hand blender; puree for a few 2-second pulses. It can be made as chunky or as smooth as desired.

VARIATIONS:

- Instead of using chickpeas, try another bean such as white beans.

- Also possible to use a very quick cooking "bean" such as lentils (red or regular) in place of the chickpea. In this case, it is not necessary to cook the lentils ahead of time; just add the dry lentils and water after the spices go in, and cook until done - then add the remaining ingredients (vary the water as needed) and proceed with recipe.

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09-Spicy Swiss Chard and Black Beans



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	84	
Calories from Fat:	6	
% Daily Values*		
Total Fat	1g	1%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	279mg	12%
Total Carbohydrates	15g	5%
Dietary Fiber	5g	20%
Protein	5g	
Vitamin A		38%
Vitamin C		30%
Calcium		5%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 15 minutes

3/4 pound Swiss chard (stems removed and chopped) (leaves chopped)

1/2 teaspoon olive oil

1 medium onion, chopped

1 1/2 cups black beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

2 tablespoons tikka paste (tikka paste is a spicy South Asian Indian paste made of tamarind, coriander, cumin, chilies, and other spices)

1/2 teaspoon sea salt

3 tablespoons water

Remove the stems from the Swiss chard, and chop. Set aside. Chop Swiss chard leaves. Set aside separately.

Heat a skillet over medium-high heat and add oil. Add the chopped onion and saute for about 3 minutes. Add the chopped Swiss chard stems. Cook another 7 or so minutes until the onion starts to brown a bit. Add the beans and cook another minute.

In a small bowl, mix together the tikka paste, salt, and water. Add this to the onion mixture and cook for about 4 minutes.

Add the chopped Swiss chard leaves at the end, and cook until the Swiss chard leaves starts to wilt (about 2 minutes).

VARIATIONS:

- Instead of using black beans, try another bean such as garbanzo beans or white beans.

Serving Ideas: Serve with quinoa or rice.

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09-Vegan Haggis with Clapshot and Whiskey Gravy



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	466	
Calories from Fat: 127		
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	2g	11%
Cholesterol	trace	0%
Sodium	762mg	32%
Total Carbohydrates	65g	22%
Dietary Fiber	20g	80%
Protein	21g	
Vitamin A		297%
Vitamin C		44%
Calcium		9%
Iron		41%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 45 minutes

Notes: - We ate vegan haggis in Edinburgh at the tenured vegetarian restaurant "Henderson's" - this recipe is adapted from the recipe they have on their web site (the basic ingredients are the same, only modification to the cooking methods).

- Use either button mushrooms or (for a richer flavor) wild mushrooms.

HAGGIS

1 1/4 cups steel cut oats

3 tablespoons olive oil

2 medium onions, finely chopped

1 pound mushrooms, chopped (about 4 cups)

5 medium carrots, grated

8 garlic cloves, minced

1 tablespoon garam masala, ground

2 cups lentils, washed (either small french green lentils, or regular green lentils) (see "Glossary of Cooking Terms" for more information about washing beans)

water

(see instructions)

1 1/2 cups kidney beans, cooked

1/2 teaspoon sea salt, or to taste

1/2 teaspoon ground black pepper

2 tablespoons tamari soy sauce

CLAPSHOT

3 large potatoes, cubed

3 medium turnips, cubed

2 large carrots, cubed
1 teaspoon sea salt, or to taste
4 tablespoons vegetable oil spread, non-hydrogenated (or other oil high in monounsaturated fat)
1/2 cup soy milk (or hemp milk) (or other non-dairy milk)

WHISKEY GRAVY

2 tablespoons olive oil
3 tablespoons flour (any type)
1/2 teaspoon dried thyme
3 tablespoons whiskey
1 cup vegetable broth
1 cup water

HAGGIS

Soak steel cut oats in 4 cups room temperature water while preparing rest of dish (about 1 hour). (Note that the oats will expand)

Heat a pressure cooker or a large pot over medium-high heat and add oil. Add onion and saute for about 10 minutes. Add the chopped mushrooms to the pot. As the mushrooms start to cook, some liquid will be given off. Cook until a good portion of the liquid is cooked off and mushrooms are well cooked. Add the carrots and garlic and garam masala, and cook about 2 more minutes.

Add the lentils.

If you are using a pressure cooker, add 5 cups of water, stir, cover, and bring up to pressure. Cook for 20 minutes. If lentils are not done (not soft), bring up to pressure again, cook another 5 minutes, and check again.

OR

If you are using a large pot, add 7 cups of water, stir, cover, and simmer for 30+ minutes until the lentils are soft, but not mushy.

After lentils are cooked, drain steel cut oats, and add to lentil mixture. Also stir in the cooked kidney beans, sea salt, black pepper, and tamari.

The steel cut oats should retain their texture, and add body to the haggis. Heat through as needed.

CLAPSHOT

Steam vegetables until soft (soft enough to mash by hand). Mash together (leaving chunky or not) with salt, vegetable spread, and non-dairy milk.

WHISKEY GRAVY

In a sauce pan, add oil and flour, and heat over medium heat for 2 minutes. Add thyme and whiskey and then start adding broth in 1/4 increments stirring/whisking to make a smooth paste after each addition. Continue to add broth and then water in 1/4 cup increments, stirring til smooth after each addition (cooking on medium heat the entire time). After all water is added, cook another minute.

SERVING

Start with a base of clapshot, put the lentil haggis on top, and then pour some gravy over the top.

VARIATIONS:

- Use other vegetables in the clapshot (such as rutabagas or parsnips).

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09-White Beans with Arugula



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	140	
Calories from Fat:	7	
% Daily Values*		
Total Fat	1g	1%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	325mg	14%
Total Carbohydrates	25g	8%
Dietary Fiber	6g	25%
Protein	9g	
Vitamin A		9%
Vitamin C		7%
Calcium		12%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 15 minutes

1/2 teaspoon olive oil

1 medium onion, chopped

3 cups white beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

1 teaspoon sea salt

200 grams arugula (stems removed, leaves coarsely chopped)

Heat a skillet over medium-high heat and add oil. Add the chopped onion and saute until it starts to brown a bit (about 10 minutes). Add the beans and salt, and cook for about 5 minutes.

Add the arugula at the end, and cook until the arugula starts to wilt.

VARIATIONS:

- Instead of using white beans, try another bean such as garbanzo beans or black beans.

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10- ***** CASSEROLES *****

Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

- The quickest way to make a casserole is to use leftovers such as: roasted vegetables (potatoes, carrots, etc.), any type of grain (rice, quinoa, etc.) and a leftover bean or nut sauce (miso tahini sauce, etc.). The possibilities are endless, but if you start with components that are already made and can stand on their own, you have a better chance of having a successful casserole when the components are combined.

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10-Garden Vegetable Baked Spiral Pasta



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	286	
Calories from Fat: 63		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	234mg	10%
Total Carbohydrates	47g	16%
Dietary Fiber	7g	27%
Protein	10g	
Vitamin A		129%
Vitamin C		23%
Calcium		7%
Iron		17%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 2 hours

Notes: - I created this recipe during the 3 year period I lived in Trento, Italy.

- In Italy, this might be called "Pasta al Forno con Verdure Miste".

PASTA

1 pound brown rice fusilli pasta (or whole wheat fusilli/spirals, but only if the dish can have some gluten)

VEGETABLES

1 teaspoon olive oil

1 large onion, chopped

2 cups butternut squash, diced (or any winter squash such as acorn or pumpkin)

2 medium carrots, diced

3 medium zucchini, diced

4 garlic cloves, minced

1/2 teaspoon sea salt

SAUCE

1 1/2 cups unsweetened soy milk

1/2 cup white wine (or water)

3 tablespoons brown rice flour (or whole-grain spelt flour, but only if the dish can have some gluten)

1/2 teaspoon sea salt

1/4 teaspoon white pepper

2 tablespoons olive oil

2 tablespoons brown rice flour (or whole-grain spelt flour, but only if the dish can have some gluten)

"PARMESAN" TOPPING

3 tablespoons tahini

1 1/2 tablespoons white wine (or water)

1 1/2 tablespoons water

1 garlic clove, crushed
1/8 teaspoon sea salt

PASTA

Cook pasta in boiling water until al dente (follow package instructions). Drain, rinse with cold water, and transfer to a large mixing bowl.

VEGETABLES

To prepare the vegetable mixture, heat a skillet over medium-high heat and add oil. Add onion and saute for about 6 minutes. Add butternut squash and cook another 7 minutes. Add carrots and continue to cook for 4 minutes. Add zucchini and garlic and cook for about 6 minutes. This sealing of each vegetable one by one helps develop a rich flavor. After sealing, season vegetable mixture with salt. Turn off heat.

SAUCE

As time allows, prepare the sauce. Whisk together soy milk, wine (or water), first proportion of flour, salt, and pepper. Set aside. Heat sauce pan briefly. Add oil and then the second proportion of flour (2 Tablespoons). Cook flour briefly in oil until it has browned a little. Whisk the soy milk mixture into the sauce pan, and heat over medium to medium-high heat for about 4 minutes to thicken (or a little longer). Whisk frequently. Turn off heat.

ASSEMBLING

Combine vegetable mixture with the pasta in the large mixing bowl being careful not to break apart the pasta.

If the sauce has become too thick, thin it down with a little hot water. Add the sauce to the vegetable/pasta mixture, and gently mix again.

Add the mixture to a lightly oiled large (about 9" x 13") baking pan.

"PARMESAN" TOPPING

To assemble the "Parmesan" Topping, combine all topping ingredients in a little bowl. Dribble randomly over the pasta mixture in the baking pan.

BAKING

Bake in a 350 degree F (190 degree C) oven (no need to preheat oven) for about 45 minutes. Cover with foil if the top gets to brown.

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10-Layered Potato-Mushroom-Olive Tempeh



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	757	
Calories from Fat: 177		
% Daily Values*		
Total Fat	21g	33%
Saturated Fat	2g	11%
Cholesterol	0mg	0%
Sodium	728mg	30%
Total Carbohydrates	127g	42%
Dietary Fiber	16g	64%
Protein	29g	
Vitamin A		18%
Vitamin C		110%
Calcium		13%
Iron		36%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 50 minutes

TEMPEH

12 ounces tempeh, defrosted

MUSHROOMS

1 tablespoon olive oil

1 pound shiitake mushrooms, sliced

1 large onion, chopped

4 garlic cloves, minced

OLIVE PUREE

3/4 cup walnuts

1 cup pitted kalamata olives, drained and rinsed

1 cup fresh basil, packed

FINISHING THE MUSHROOM-OLIVE MIXTURE

1 1/2 cups no-salt-added mushroom broth (or water)

1 teaspoon sea salt

MASHED POTATOES

4 pounds potatoes (such as yukon gold potatoes) cut into 1" cubes

3/4 cup hemp milk (or unsweetened soy milk) (or more - see instructions)

1 tablespoon vegetable oil spread, non-hydrogenated

1/2 teaspoon sea salt

TEMPEH

The first step with the tempeh is optional: steam tempeh for 20 minutes. This can reduce that subtle bitter "edge" that tempeh sometimes has. This is not so critical in this recipe since the tempeh is baked in a mushroom broth.

Slice defrosted (or steamed) tempeh cross-wise to create 3 inch by 1/2 inch strips. Place sliced tempeh in bottom of a

9x13 inch baking pan.

MUSHROOMS

Heat a pot over medium-high heat and add oil. Add mushrooms and saute until browned and all liquid is cooked off (could take up to 25 minutes, but it depends how much heat you use and the moisture level of the mushrooms). Then add the onion, and saute until onion browns just a bit. Add garlic, and cook a couple additional minutes.

OLIVE PUREE

While mushrooms are cooking, add the walnuts, olives, and basil to a food processor. Pulse to combine. I prefer to create an olive puree that has a little bit of texture to it, so don't over process it.

Add the olive puree to the mushrooms after the mushrooms, onion, and garlic have finished cooking. Spread this mushroom-olive mixture in the baking pan spreading evenly over the tempeh layer.

BAKING THE TEMPEH WITH THE MUSHROOM-OLIVE MIXTURE

Reusing the mushroom pot, heat the broth and salt.

Once heated, pour into the baking pan (over the tempeh and mushroom-olive mixture).

Bake dish (uncovered) in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 30 minutes.

MASHED POTATOES

While tempeh is baking, prepare the mashed potatoes. Place the cut potatoes in a steamer basket, and steam until tender. Mash with hemp milk, spread, and salt.

Using the steaming water and the hemp milk, make the mashed potatoes just slightly wetter than usual - that way, this potato layer will not get too dried out when it bakes.

Once the tempeh and mushroom-olive mixture have baked for about 30 minutes (giving it time for the broth to reduce and bake into the tempeh):

Remove the baking dish from the oven, and evenly spread the mashed potatoes over the top mushroom-tempeh layer. Place back in the oven (still uncovered) and bake another 20 minutes.

Remove from oven and serve.

VARIATIONS:

- Instead of using a baking pan, use small baking moulds (or maybe even a muffin tin) where you can make individual-sized servings. Cut the tempeh into appropriate shapes such that it can be layered into the bottom of the individual moulds, and layer the mushroom-olive mixture and potatoes in the same fashion as if using a baking pan.

Serving Ideas: Serve "15-Creamy Roasted Garlic Sauce" (see recipe).

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10-Spicy Vegetables and Kidney Beans with a Biscuit Topping



Nutrition Facts

Servings per Recipe: 14

Amount Per Serving

Calories	232	
Calories from Fat: 52		
% Daily Values*		
Total Fat	6g	9%
Saturated Fat	2g	9%
Cholesterol	0mg	0%
Sodium	474mg	20%
Total Carbohydrates	40g	13%
Dietary Fiber	7g	30%
Protein	8g	
Vitamin A		154%
Vitamin C		218%
Calcium		7%
Iron		18%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 14

Preparation Time: 1 hour 20 minutes

Notes: - This makes a very large pot; reduce by half for a smaller crowd / fewer leftovers.

- This can make a complete meal (although would also be good with braised hearty greens such as "Collards with Corn and Red Bell Pepper" (see separate recipe)).

SPICY VEGETABLES

2 teaspoons olive oil

3 large onions, diced

5 carrots, sliced

4 cups chopped celery (from about 12 stalks)

5 cups cauliflower, chopped (about 1 large head - florets + core chopped)

8 garlic cloves, minced

10 whole poblano peppers, roasted, canned, or fresh; seeds washed out; chopped (there are often 5 or 6 peppers in a 27 ounce can)

4 teaspoons ground new mexican chili powder (or chili powder)

2 tablespoons dried oregano

2 cups kidney beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

10 ounces corn, frozen

1/2 cup brown rice flour (or spelt flour)

1/4 cup water

2 1/2 teaspoons sea salt

BISCUIT TOPPING

1 recipe 06-Savory Biscuit Topping (this is another recipe in this cookbook)

SPICY VEGETABLES

Heat a large pot over medium-high heat and add oil. Add onion and saute for a few minutes. Add carrots and cook another few minutes. Add celery and continue to cook for a couple minutes. (If using fresh poblano peppers, add

them at this point.) Add cauliflower and saute another few minutes. Total time for cooking these vegetables should be about 30 minutes (sealing each vegetable is important for developing a good flavor). Add garlic and cook another 2 minutes. Add the chopped poblano peppers, chili powder, and oregano and cook 2 more minutes. Add the beans, corn, flour, water, and salt and continue to cook for 10+ minutes.

BISCUIT TOPPING

While dish is finishing, prepare the biscuit topping.

Complete baking details can be found in the "Savory Biscuit Topping" recipe.

To save time, the biscuit topping can be baked on a parchment paper covered baking sheet (see the separate recipe), and then served with the vegetable mixture.

Or, the vegetable mixture can be placed in a dutch oven or other baking pan (such as a 9 by 13), and then dollop with biscuit topping. Bake until the biscuit topping is done (not wet). Because the biscuit topping will not get as hot on top of the vegetable mixture, for the biscuit topping to get completely done, it could take up to one hour of baking.

VARIATIONS:

- Add a cup or two of diced prepared gimme lean sausage patties along with the beans.
- Add chopped collard greens to this dish near the end of cooking.

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10-Tuscan Roasted Vegetable-Rice Casserole



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	473	
Calories from Fat: 114		
% Daily Values*		
Total Fat	13g	20%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	687mg	29%
Total Carbohydrates	77g	26%
Dietary Fiber	8g	32%
Protein	13g	
Vitamin A		148%
Vitamin C		39%
Calcium		12%
Iron		26%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 2 hours

Notes: - For this dish you can either combine all the components (rice, vegetables, and sauce together) and bake it all together as a casserole (as described near the end of the recipe), or you can simply serve each of the three components separately, and let people create their own portions by layering rice with vegetables and then drizzling with sauce. Serving the three components separately makes for quicker preparation and allows each person to control how much they want of each component (more sauce for some, more rice for others, etc.).

RICE

2 cups brown basmati rice, washed

4 cups no-salt-added vegetable broth (or water)

1/2 teaspoon sea salt

ROASTED VEGETABLE FILLING

1 recipe 13-Roasted Mixed Vegetables (see recipe)

WHITE BEAN-PESTO SAUCE

1 recipe 15-White Bean-Pesto Sauce (see recipe)

RICE

Prepare the rice by combining the rice, broth, and sea salt in a pot. Cover and bring to a boil. Turn to low and simmer for 1 hour.

ROASTED VEGETABLE FILLING

While rice is cooking, prepare vegetables according to recipe instructions. Set aside.

WHITE BEAN-PESTO SAUCE

Prepare according to recipe instructions. Set aside.

CASSEROLE ASSEMBLY

To assemble the casserole, combine all the separately prepared ingredients in a large bowl and pour into an oiled baking dish.

Bake in a 375 degree F (190 degree C) oven (no need to preheat oven and no need to cover the pan unless it starts looking too browned on top) for 30 minutes. Garnish as desired (such as, eatable flowers, basil leaves, or shredded carrots).

VARIATIONS:

- Use quinoa instead of rice.
- Try other combinations of roasted vegetables.

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11- ***** COMPILATION DISHES *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

- Compilation dishes can take more time to prepare because often each component of the dish has to be prepared separately, and then assembled together into one dish.

My favorite recipes in this chapter include:

- Asian Lasagna
- Saffron-Garbanzo Rice Pilaf Wrapped in Filo
- Enchiladas

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11-Asian Lasagna



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	356	
Calories from Fat: 156		
% Daily Values*		
Total Fat	18g	28%
Saturated Fat	10g	48%
Cholesterol	0mg	0%
Sodium	326mg	14%
Total Carbohydrates	39g	13%
Dietary Fiber	6g	23%
Protein	13g	
Vitamin A		255%
Vitamin C		120%
Calcium		13%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 2 hours 30 minutes

Notes: - A combination of cuisines (style from Italy, ingredients from Asia) for a dish more nutritionally-dense and complete than the original Italian lasagna.

- See the "Glossary of Ingredients" for information about making ginger juice.

FILLING

3 cups broccoli florets

1 1/2 cups broccoli stalks, peeled, sliced (florets and stalks from 2 bunches - about 3 pounds)

1 1/2 tablespoons dark (toasted) sesame oil

180 grams portobella mushrooms, sliced 1/2" thick (about 2 large mushrooms, stems chopped)

1 large onion, diced

5 medium carrots, sliced

1 medium red bell pepper, cubed

1/2 pound collard greens, chopped (about 8 collard leaves)

6 garlic cloves, minced

1 1/2 tablespoons ginger juice, fresh (squeezed from fresh, grated ginger root)

1 tablespoon sweet sherry (e.g., mirin)

1/2 teaspoon sea salt

TEMPEH

1 tablespoon dark (toasted) sesame oil

8 ounces tempeh, defrosted

1/4 cup water

1 tablespoon Tamari soy sauce

1 tablespoon sweet sherry (e.g., mirin)

SAUCE

18 ounces no-salt-added vegetable broth (or water)

14 ounces coconut milk

2 tablespoons ginger juice, fresh (squeezed from fresh, grated ginger root)
8 garlic cloves, crushed
3 tablespoons tahini (adjust tahini depending on your tastes) (use more if you want a richer dish) (use less if you want a lighter dish)
1/8 teaspoon sea salt
4 tablespoons brown rice flour (or whole-grain spelt flour, but only if the dish can have some gluten)
1 tablespoon white miso

PASTA

1/2 pound no-boil/oven-ready rice lasagna noodles (or no-boil/oven-ready whole wheat lasagna noodles, but only if the dish can have some gluten) (if you want to use regular lasagna noodles, prepare as indicated on the package, and then use them in this recipe as directed) (about 9-12 inch pieces)

GARNISH

4 tablespoons basil, fresh, chopped
3/4 cup green onions, chopped (about 6 stalks)

FILLING

To prepare the broccoli: a) cut off the florets, b) peel the stalks, and c) slice the stalks.

To prepare the filling, heat a skillet over medium-high heat and add oil. Add mushrooms and saute for about 10 minutes. Add onion and sliced broccoli stalks and cook about 6 minutes. Add carrots and cook 4 minutes. Add red bell pepper and continue to saute another 4 minutes. Add collard greens and cook an additional 5 minutes. Add broccoli florets and garlic and cook for another 5 minutes. This searing of each vegetable one by one helps develop a rich flavor. After searing, season vegetable mixture with ginger juice, sherry, and salt. Turn off heat.

TEMPEH

During this process, prepare tempeh. Steam the tempeh for 20 minutes. Slice tempeh into long 1/4 inch strips. Dab the oil on all sides of all the tempeh strips, then heat a pan over medium-high heat and add the tempeh. Seal on all sides. Combine water, tamari soy sauce, and sherry. When finished, turn down heat and pour combined liquids over the tempeh. Cook gently until all moisture is absorbed by the tempeh, and then turn off the heat.

SAUCE

As time allows, prepare the sauce. Combine all sauce ingredients, except flour and miso, in a sauce pan. Slowly sprinkle in flour stirring continuously so lumps do not form. If you use less tahini, you will need a little more flour. Heat over low to medium-low heat for about 7 minutes to integrate and thicken. The sauce should be not get too thick. Add additional water if needed to make a thin sauce texture (or add additional flour to thicken more). Take a 1/4 cup of sauce out of the sauce pan, and dissolve the miso in it. Add this back to the sauce, and stir. Turn off heat.

ASSEMBLY

To assemble, use a large (about 9" x 13") baking pan. Spread a thin layer of sauce in the bottom of the pan (about 3/4 cup). Place 3 pieces of lasagna noodles (about 1/3 of the noodles) in the bottom of the pan. You don't want the noodles to overlap since the pasta will expand during baking. Spread another thin layer of sauce over the noodles. Lay half of the tempeh slices on this, and then spread half of the vegetable filling on top and around the tempeh. Continue this noodle-tempeh-filling layering until all filling is used, and then top with the last layer of noodles, covering it thoroughly with sauce. There should be 3 layers of noodles, and 2 layers of tempeh/filling.

Cover pan with foil, and bake in a 375 degree F (190 degree C) oven (no need to preheat oven) for 40 minutes, then remove foil and bake 10 minutes more to give the top layer a golden brown appearance.

Serve garnished with basil and green onions.

VARIATIONS:

- For a lower fat dish, replace coconut milk in the sauce with an equal amount of water plus 1/2 teaspoon coconut extract/flavoring.
- Use even more coconut milk in place of some of the water in the sauce. Note: this will give the dish a higher fat content.
- You can use any type of lasagna noodles: if you use noodles that are not oven ready, prepare the noodles as described on the box and then use in this recipe as described; if you are not concerned about gluten in the dish, you can use regular (wheat) lasagna noodles.

- Use pressed tofu in place of tempeh.

Serving Ideas: With brown rice and "15-Cilantro Sauce" (see recipe).

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11-Asian-Style Roasted Vegetables and Tofu in Filo Purse



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	344	
Calories from Fat: 193		
% Daily Values*		
Total Fat	19g	29%
Saturated Fat	3g	14%
Cholesterol	0mg	0%
Sodium	498mg	21%
Total Carbohydrates	22g	7%
Dietary Fiber	3g	13%
Protein	12g	
Vitamin A		178%
Vitamin C		133%
Calcium		18%
Iron		18%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 30 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the whole wheat filo). I have included this recipe because it is an interesting pastry, but simply can not be made in this form without gluten because filo needs to be made with a flour containing gluten to achieve the desired effect. The recipe in the form shown is not suitable for people who want to or need to avoid gluten. The filling is free of gluten, and could be baked in a dish by itself, or put in a non-gluten pie crust (see separate recipe), or with a non-gluten biscuit topping (see separate recipe "Savory Biscuit Topping").

- Broccoli rabe is leafier than regular heads of broccoli, and is high in calcium.

VEGETABLES

1 cup broccoli rabe stems, chopped

4 cups broccoli rabe leaves, chopped

(this is stems and leaves from about 2 bunches of rabe) (separated the stems from the leaves because the stems take longer to roast than the leaves) (broccoli rabe is also called rapini or rapini or broccoli raab)

1/4 pound shiitake mushrooms, sliced (about 1 cup)

1 medium leek, diced (I like to use both the white and most of the green part; reserve a dozen 1/4" wide by 8" long strips of leek for tying the purses after assembled)

4 garlic cloves, minced

1 tablespoon dark sesame oil

1/2 teaspoon sea salt

4 cups red cabbage, chopped (about one medium head)

1 tablespoon dark sesame oil

1/2 teaspoon sea salt

1 tablespoon dark sesame oil

1/4 teaspoon sea salt

TOFU

1 recipe 12-Seasoned Pan Fried Tofu Strips (this is another recipe in this cookbook)

FILO

240 grams whole wheat filo, thawed (the weight of different fillos varies) (overall, need about 12 sheet sized 18 inch by 13 inches)

1/4 cup dark sesame oil, for brushing (overall quantity used will depend on amount brushed on each sheet)

VEGETABLES

To prepare the broccoli rabe: a) cut off the bottom thicker stems and chop & b) chop the remaining leafy part.

In a large bowl, combine the chopped broccoli rabe stems, mushrooms, onion, and garlic. Toss. Drizzle in 1 tablespoon of oil, and toss. Add 1/2 teaspoon of salt, and toss again.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The vegetables can even stick a little to a non-stick baking sheet which messes up the vegetables, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Transfer vegetables to the baking sheet and roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 25 minutes.

While the first set of vegetables are roasting, toss the chopped cabbage, 1 tablespoon of oil, and 1/2 teaspoon of salt.

After the first set of vegetables have roasted for 25 minutes, add the cabbage, and continue to roast.

While all those vegetables are roasting, toss the remaining broccoli rabe with the last tablespoon of oil and the last 1/4 teaspoon of salt.

Once all the vegetables in the oven are getting close to being done, add the remaining broccoli rabe to the baking sheet, and roast another 5 or 10 minutes until they are wilted and slightly drying out.

TOFU

While vegetables are roasting, prepare the Seasoned Pan Fried Tofu Strips as described in that recipe.

Remove all vegetables from the oven, and toss them together in a large bowl with the tofu.

FILO

Lay a sheet of parchment paper on a baking sheet. With all the 12 filo sheets stacked on top of each other, cut the filo sheets in half lengthwise and in half crosswise so you end up with 4 rectangles about 9" x 6". Take 6 individual rectangles of filo, and layer them one on top of the other, brushing the top of each one with oil. Mound some of the vegetable-tofu mixture in the center of the rectangle. Pull up the edges of the filo and, using the reserved leek strips, tie the filo purse together at the top. Brush outside of filo purse with oil, and place on the baking sheet. Repeat 7 more times to make a total of 8 filo purses.

Bake in a 375 degree F (190 degree C) oven (no need to preheat the oven) for 30 minutes; you want the filo to have a golden brown appearance, but cover it with foil if it gets too dark but the vegetable-tofu filling is not yet heated through.

VARIATIONS:

- Use a variation of vegetables.
- Assemble it into one big pan (layering the vegetable-tofu filling and oiled filo sheets) instead of making individual purse portions.

Serving Ideas: Serve with rice.

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11-Asparagus-Garbanzo Strudel

Servings: 15

Preparation Time: 1 hour 20 minutes

Nutrition Facts

Servings per Recipe: 15

Amount Per Serving

Calories	243	
Calories from Fat:	123	
% Daily Values*		
Total Fat	12g	19%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	317mg	13%
Total Carbohydrates	20g	7%
Dietary Fiber	5g	18%
Protein	7g	
Vitamin A		224%
Vitamin C		18%
Calcium		8%
Iron		15%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the whole wheat filo). I have included this recipe because it is an interesting pie/pastry, but simply can not be made in this form without gluten because filo needs to be made with a flour containing gluten to achieve the desired effect. The recipe in the form shown is not suitable for people who want to or need to avoid gluten. The filling is free of gluten, and could be baked in a dish by itself, or put in a non-gluten pie crust (see separate recipe), or with a non-gluten biscuit topping (see separate recipe "Savory Biscuit Topping").

- This recipe makes a large pan; if you have leftovers, they freeze very well.

VEGETABLE MIXTURE

1 tablespoon olive oil

2 medium leeks, chopped (using both the white and green parts)

16 garlic cloves, minced

8 carrots, sliced in half moons

2 pounds asparagus, in 1/2" long pieces (or use green beans)

1/2 teaspoon sea salt

1/4 teaspoon cayenne pepper

1 1/2 teaspoons paprika

1 tablespoon dried oregano

1 cup cooked garbanzo beans, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

"FETA" MIXTURE

1 cup almonds

2 cups cooked garbanzo beans, drained (about 20 ounces if using canned)

1 tablespoon olive oil

1 1/4 teaspoons sea salt

ASSEMBLY

240 grams whole wheat filo, thawed (the weight of different fillos varies, but overall, you need 12 18" x 13" sheets)

1/4 cup olive oil, for brushing (overall quantity used will depend on amount brushed on each sheet)

VEGETABLE MIXTURE

Heat a pan over medium-high heat and add oil. Add the leeks and saute about 5 minutes. Add garlic and carrots and cook another 4 minutes. Add sliced asparagus, and cook until barely tender. Add the remaining vegetable mixture ingredients (including the 1 cup of cooked garbanzo beans) and cook for 1 more minute.

"FETA" MIXTURE

During this process, prepare the "feta" mixture using a food processor. Add almonds first, and grind. Add the 2 cups of drained cooked garbanzo beans, and the remaining "feta" mixture ingredients, and blend until smooth.

Add the "feta" mixture to the vegetable mixture.

ASSEMBLY

To assemble the "strudel", oil a large (about 9" x 13") baking pan. Lay 1/4 of the filo sheets (about 3 18" x 13" pieces) into the bottom of the pan. Each sheet will be folded in half to fit in the pan; brush oil on the top of each layer in the pan, both before folding and after. Spread about 1/3 of the vegetable/garbanzo-"feta" mixture on top of this first layer of filo. Continue this filo-filling layering until all filling is used, and then top with the last layer of filo (always brushing it with olive oil). There should be 4 layers of filo (with 3 sheets per layer), and 3 layers of filling.

Bake in a 325 degree F (190 degree C) oven (no need to preheat the oven) for 40 minutes. If the filo begins to brown too much, cover lightly with foil. Make sure filling is hot all the way through; sometimes for a thick strudel when the filling has been made a day in advance and refrigerated, additional baking time will be needed to heat the strudel all the way through.

Slices of strudel freeze very well.

VARIATIONS:

- To make a similar dish without any gluten (that is, without the filo), put the filling into a non-gluten pie crust and bake (instead of pulling the filling between filo sheets).
- To lower the fat a little, be as sparing as possible with the olive oil when brushing it on the filo sheets, and use half as many almonds in the garbanzo-"feta" mixture.

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11-Broccoli Quiche



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	73	
Calories from Fat:	32	
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	255mg	11%
Total Carbohydrates	6g	2%
Dietary Fiber	2g	6%
Protein	5g	
Vitamin A		22%
Vitamin C		52%
Calcium		11%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 45 minutes

BROCCOLI PART OF FILLING

1/2 teaspoon olive oil

1 large onion

3 garlic cloves, minced

3/4 cup broccoli stalks, peeled, sliced (from 2 bunches)

2 1/2 cups broccoli florets (from 2 bunches)

1/4 teaspoon sea salt

TOFU PART OF FILLING

14 ounces tofu, firm (or you can use a silken tofu)

1/2 teaspoon sea salt

1/2 tablespoon paprika

1/2 teaspoon celery seed

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon ground mustard seed

1/2 tablespoon dried basil

1/2 teaspoon white pepper

2 tablespoons mayonnaise vegi dressing (or other vegan mayonnaise)

GARNISH

1/4 cup green olives, sliced

PIE CRUST

Prepare a pie crust if you want to bake the filling in a crust (the other option is to bake the filling like a custard, without a crust), but do not bake crust (e.g., the "14-Non-Gluten Pie Crust"). A large-deep-pie dish is best for this pie. The amount of filling called for in this recipe would overflow a small 9-inch pie pan; one that is a little deeper and wider is better.

BROCCOLI PART OF FILLING

Heat a skillet over medium-high heat and add oil. Add onion and garlic and briefly saute; then add the sliced broccoli stalks. Once the stalks are relatively tender (they will cook more when the pie bakes), add the florets. Cook another few minutes to soften the broccoli florets, and then add the salt. Cook one more minute, and then remove from heat.

TOFU PART OF FILLING

Blend tofu, salt, spices, and mayonnaise in a food processor until smooth.

QUICHE ASSEMBLY

First, bake the large-deep-prepared-pie crust without the quiche filling in a 350 degrees F (175 degrees C) oven (no need to preheat oven) for 10 minutes just to get the pie crust slightly baked (dried out).

Combine together the broccoli mixture and tofu mixture. This will be the filling.

After crust has baked a little bit without the filling, pour the quiche filling into the crust. Put back in the oven to bake in the 350 degrees F (175 degrees C) oven for about 45 minutes.

GARNISH

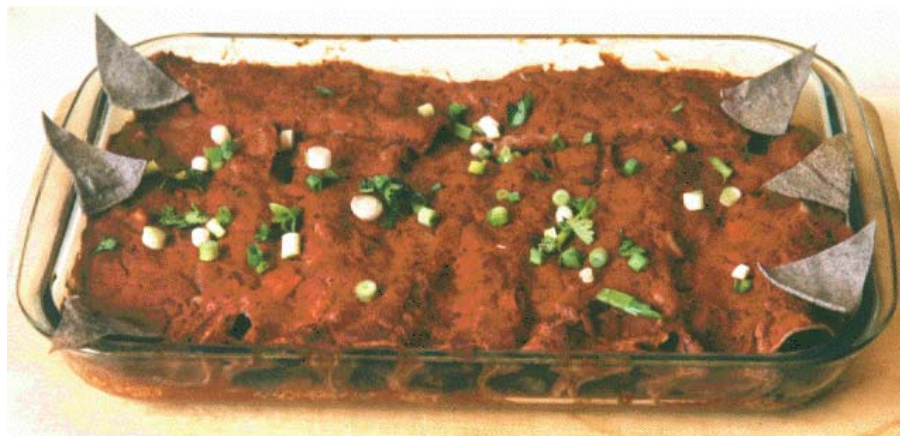
Garnish baked quiche with sliced olives.

VARIATIONS:

- "Asparagus Quiche" - Use asparagus instead of broccoli, and instead of garnishing with olives after the quiche has baked, garnish with asparagus stalks or tips before the quiche has baked.

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11-Enchiladas



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	194	
Calories from Fat:	24	
% Daily Values*		
Total Fat	3g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	255mg	11%
Total Carbohydrates	33g	11%
Dietary Fiber	7g	27%
Protein	12g	
Vitamin A		17%
Vitamin C		130%
Calcium		10%
Iron		32%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the seitan which is pure wheat gluten). I have included this recipe with seitan because seitan is very "meat-like" and adds a very satisfying texture to this dish which many people enjoy. In the form shown, this recipe is not suitable for people who want to or need to avoid gluten. By leaving out the seitan, this dish is completely without gluten. Tempeh would be a suitable replacement for the seitan.

- White Wave makes a prepared seitan.

- Serve this casserole with "Spanish Rice" (see recipe) and a leafy green for a complete meal.

VEGETABLE FILLING

- 1 teaspoon olive oil
- 1/2 large onion, diced
- 4 small zucchini squash, diced
- 4 garlic cloves, minced
- 1/8 teaspoon sea salt

SEITAN (OR TEMPEH) FILLING

- 1 1/2 teaspoons olive oil
- 8 ounces seitan, prepared, in strips (do not use seitan if want the dish to be gluten free - tempeh makes a good replacement)
- 1 tablespoon tamari soy sauce

BEAN FILLING

- 1/2 teaspoon olive oil
- 1/2 large onion, diced
- 2 cups black beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)
- 1/4 teaspoon sea salt
- (see the instructions for a replacement to this bean filling)

SAUCE

- 1 teaspoon olive oil
- 2 medium onions, finely chopped
- 5 whole poblano peppers, finely chopped (fresh or canned or roasted) (there are often 5 or 6 peppers in a 27

ounce can)
1 tablespoon cumin powder
2 teaspoons dried oregano
1/8 teaspoon cayenne
5 tablespoons brown rice flour (or any type of flour)
28 ounces tomatoes, low sodium, crushed
1 teaspoon sugar
2 cups no-salt-added vegetable broth (or water)
1/8 teaspoon sea salt

12 whole corn tortillas

VEGETABLE FILLING

Heat a large pot over medium-high heat and add oil. Add onions and saute for 6 minutes. Add zucchini and cook for 4 minutes. Add garlic and cook for 2 minutes. (This vegetable sealing process is important for developing a good flavor.) Add the salt and cook another 3 minutes.

SEITAN (OR TEMPEH) FILLING

Prepare seitan by heating a pan over medium-high heat, adding the oil, and then adding the seitan strips. Seal on all sides (about 7 minutes total). When finished, turn off heat, let sit 2 minutes, and then add the tamari soy sauce. If you do not want the dish to have any gluten, do not use seitan; instead, try tempeh. If using tempeh, steam it for 20 minutes, and then use the same procedure above for tempeh strips.

BEAN FILLING

Prepare the beans by heating a pan over medium-high heat, adding the oil, and then adding the onion. Saute onion for about 7 minutes. Add the cooked black beans and salt, and mash beans while slowly cooking. (Alternatively, simply use a 15oz can of low-fat refried black or pinto beans and completely skip this step.)

SAUCE

Prepare the enchilada sauce by heating a sauce pan over medium-high heat, adding the oil, and then adding the onion. Saute for about 10 minutes. Add the chopped poblano peppers (but skip these if you don't want the sauce to be spicy) and cook for 2 more minutes. Add the cumin powder, oregano, and cayenne, and cook for 2 minutes, then add the flour a little bit at a time, stirring after each addition so clumps do not form. After all the flour is added, add the crushed tomatoes, sugar, broth, and salt. Whisk together so no lumps form. Simmer for 20+ minutes. If after it has cooked for about 10 minutes, you think the sauce might not be as thick as what you would like, add another couple tablespoons of brown rice flour by sprinkling small amounts on top of the sauce and whisking in. If it is thicker than you would like, add some broth or water. If you want a smoother sauce, use an immersion blender to blend the sauce.

ASSEMBLY

To assemble the casserole, lightly oil a large (about 9" x 13") baking pan. Spread a thin layer of enchilada sauce on the bottom of the pan. Microwave corn tortilla three at a time immediately prior to use to soften them so they are easy to roll. Taking each tortilla one at a time, spread a little of the zucchini mixture, seitan, and beans in lines down the middle of the tortilla. Roll it up and place it in the baking pan. Repeat with remaining tortillas. Cover entire dish with the remaining enchilada sauce.

Bake in a 350 degree F (175 degree C) oven (no need to preheat oven) for 30 minutes until bubbly.

1 Serving Size = 1 enchilada.

VARIATIONS:

- Could use chili powder in place of the cumin, oregano, and cayenne, but I prefer to avoid it since it has salt added.
- Leave the seitan out (or replace it with tempeh) to make this a gluten-free dish.
- For a spicier sauce, add poblano peppers (fresh or canned - finely chopped) when adding the spices.

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11-Greek Spinach Pie



Nutrition Facts

Servings per Recipe: 15

Amount Per Serving

Calories	233	
Calories from Fat:	141	
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	469mg	20%
Total Carbohydrates	11g	4%
Dietary Fiber	5g	20%
Protein	11g	
Vitamin A		106%
Vitamin C		55%
Calcium		26%
Iron		15%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 15

Preparation Time: 1 hour 20 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the whole wheat filo). I have included this recipe because it is an interesting pie/pastry, but simply can not be made in this form without gluten because filo needs to be made with a flour containing gluten to achieve the desired effect. The recipe in the form shown is not suitable for people who want to or need to avoid gluten. The filling is free of gluten, and could be baked in a dish by itself, or put in a non-gluten pie crust (see separate recipe), or with a non-gluten biscuit topping (see separate recipe "Savory Biscuit Topping").

- This "pie" calls for a combination of spinach and collard greens; the spinach gives it a familiar flavor (most recipes call for only spinach) while the collard greens give the dish enhanced nutritional density.

- This dish is also called spanakopita if made into triangular, hand-sized pastries (see Variations).

- This recipe makes a large pan; if you have leftovers, they freeze very well.

VEGETABLE MIXTURE

20 ounces frozen spinach (or don't use spinach, and instead use twice the quantity of collards below)

1 tablespoon olive oil

2 large onion, chopped

2 pounds collard greens, chopped fine (there are about 16 leaves per pound, but varies depending on the leaf size) (cut stems out of leaves) (dried out as well as possible; could even spin the chopped greens in a salad spinner)

TOFU-"FETA" MIXTURE

1 cup almonds

2 pounds tofu, firm (pressed to remove as much water as possible) (or for a soy-free version, use 5 cups of cooked and drained garbanzo beans)

1 tablespoon olive oil

1 1/4 teaspoons sea salt

1 teaspoon ground nutmeg

FINISHING

1/2 teaspoon ground nutmeg

1/2 teaspoon ground black pepper

3 tablespoons fresh dill, finely chopped (or 1 1/2 tablespoons dried dill)

1/4 cup fresh parsley, finely chopped

1 1/2 teaspoons sea salt

240 grams whole wheat filo, thawed (the weight of different filoes varies) (overall, you need 12 18" x 13" sheets)

1/4 cup olive oil, for brushing (overall quantity used will depend on amount brushed on each sheet)

VEGETABLE MIXTURE

Thaw spinach using a sauce pan on the stove top or placing spinach in the microwave. Squeeze out as much liquid as possible from the thawed spinach; chop finely; set aside.

(If you want, you can use fresh spinach: remove large stems from spinach leaves; steam spinach until wilted; let cool; squeeze out as much liquid as possible from the spinach; chop and set aside.)

Heat a skillet over medium-high heat and add oil. Add onion and saute for about 10 or 15 minutes to get them well cooked. Add the collard greens and cook for about 5 minutes stirring frequently. Add the chopped spinach and cook another 2 minutes. Drain off any extra liquid because you want the resulting mixture (once the Tofu-"Feta" Mixture is added) to be stiff, not soupy.

TOFU-"FETA" MIXTURE

During this process, prepare the tofu-"feta" mixture using a food processor. Add almonds first, and grind. Add 2/3 of the pressed/drained tofu, and the remaining tofu-"Feta" mixture ingredients, and blend until smooth. Reserve 1/3 of tofu for adding directly to the spinach/collards mixture.

FINISHING

To the collard mixture, add the tofu-"Feta" mixture and the remaining 1/3 of the tofu (mashing it in). Then add the nutmeg, black pepper, dill, parsley, and sea salt and cook for about 3+ minutes. You want the mixture to be fairly stiff, and not soupy (so the overall pie will not be mushy, but rather with distinct layers of filo that are not soggy). If the mixture is a little soupy, you can add some brown rice flour (or other flour) and cook a bit to thicken the mixture.

ASSEMBLY

To assemble the "pie", oil a large (about 9" x 13") baking pan. Lay 1/4 of the filo sheets (about 3 18" x 13" pieces) into the bottom of the pan. Each sheet will be folded in half to fit in the pan; brush oil on the top of each layer in the pan, both before folding and after. Spread about 1/3 of the collard/tofu-"feta" mixture on top of this first layer of filo. Continue this filo-filling layering until all filling is used, and then top with the last layer of filo (always brushing it with olive oil). There should be 4 layers of filo (with 3 sheets per layer), and 3 layers of filling.

Cover pan with foil, and bake in a 375 degree F (190 degree C) oven (no need to preheat the oven) for 30 minutes, then remove foil and bake 10 minutes more to give the top filo layer a golden brown appearance. Make sure filling is hot all the way through; sometimes for a thick pie when the filling has been made a day in advance and refrigerated, additional baking time will be needed to heat the pie all the way through.

Slices of pie freeze very well.

VARIATIONS:

- To make a similar dish without any gluten (that is, without the filo), put the filling into a non-gluten pie crust and bake (instead of pulling the filling between filo sheets).

- Use any combination of greens (spinach, collards, kale) to create the ~3.5 pounds of total greens need for this recipe. In this recipe, I call for 1/2 spinach (traditional ingredient) and 1/2 collard greens (which is more nutritionally dense than spinach) to provide both a traditional flavor and a higher nutritional content.

- "Spanakopita" - Instead of layering filling between sheets of filo in a large baking pan (like lasagna), fold 2 tablespoons of the filling into a triangle using a 6" x 13" strip of oiled filo, then bake on a baking sheet (covered with parchment paper) for 20 minutes. This should make about 40 triangular pies.

- To lower the fat a little, be as sparing as possible with the olive oil when brushing it on the filo sheets, and use half as many almonds in the tofu-"feta" mixture.

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11-Millet-Bean Patties



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	121	
Calories from Fat:	31	
% Daily Values*		
Total Fat	3g	5%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	317mg	13%
Total Carbohydrates	18g	6%
Dietary Fiber	5g	19%
Protein	5g	
Vitamin A		203%
Vitamin C		31%
Calcium		4%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 10 minutes

Notes: - Roasted vegetables (especially the garlic clove halves) heighten the flavor of these patties. I like the chunks of vegetables in the patties, rather than a completely uniform texture.

- Read the recipe directions to see if you might like to make this a day ahead, or maybe earlier in the day (depending on your plans).

MILLET

3/4 cup millet, washed

2 1/2 cups no-salt-added vegetable broth (or water)

1/2 teaspoon olive oil

1/2 teaspoon sea salt

1/2 teaspoon cumin powder

(or use leftover cooked millet and skip these millet cooking instructions)

ROASTED VEGETABLES

1 small onion, chopped

4 large carrots, sliced 1/4" thick

12 garlic cloves, cut in quarters

1 teaspoon olive oil

1/4 teaspoon sea salt

FINISHING

2 ounces canned diced green chiles

1 cup pinto beans, cooked, drained, mashed (see "Glossary of Cooking Terms" for more information about cooking beans) (or refried beans, canned or home-made)

1/4 cup pine nuts

1 tablespoon tamari soy sauce

MILLET

Place millet in sauce pan with broth, oil, salt, and cumin. Cover and bring to a boil. Once boiling, simmer for 40 minutes. (A simmer plate (also sometimes called a "flamer tamer") can be helpful during the simmering process to

insure that the millet will not burn to the bottom of the pan.)

ROASTED VEGETABLES

While millet is cooking, roast vegetables. Toss onion, carrots, garlic, oil, and salt in a bowl. Transfer to baking sheet (it should not need to be oiled since the vegetables are oiled) and roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 40 minutes, or until the vegetables are not hard, and have browned. During the last 30 minutes of roasting, toss vegetables every 10 minutes to ensure they do not burn on any one side.

FINISHING

When millet is finished cooking, stir in chilies, beans, pine nuts, and tamari. When vegetables are roasted, add those to the millet mixture as well. If you are using left over millet, it might be clumpy. Take some extra time to mash all the ingredients together so the millet is not in large clumps.

Dish can be eaten now if you do not want to make patties. To continue and make patties, you have two choices. First is to let the mixture cool and firm up just enough so you can handle it to make patties with your hands (could take about an hour). Second is to refrigerate the mixture overnight, and then form patties which can be baked.

BAKING PATTIES

To prepare the patties:

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Patties can even stick a little to a non-stick baking sheet which messes up the patties, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Using your hands (probably want to keep them a little wet), take about 1/3 cup of the mixture, shape it into a patty, and place it on a the baking sheet. If the mixture seems a little dry or crumbly, and it is difficult to form the patties, add some water until it gets a little mushy so that the patties can be easily formed, and so they stay together. If the mixture seems a little too wet, add some brown rice flour. Repeat making patties using all of the millet-bean mixture. You should end up with about 16 small patties.

If desired, spray a little oil on each patty (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 400 degree F (200 degree C) oven (no need to preheat oven) for about 25 minutes, or until the patties are golden brown and have crispy edges. Flip the patties half way through to get both sides brown and so they do not burn on any one side. If the mixture was cold from the refrigerator when you started, check to make sure that the patties are sufficiently warmed through.

VARIATIONS:

- For richer patties, add some ground pumpkin seeds when combining millet, beans, and vegetables.
- Use leftover cooked millet and leftover roasted vegetables for faster preparation.
- If you would rather not spend the time roasting the vegetables, you could saute them in the olive oil, and add the salt at the end. This takes less time, but requires more attention than roasting.
- This mixture can also be formed into small bite sized servings, and served as an appetizer (very suitable finger food).

Serving Ideas: Serve with salsa if desired.

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11-Mushroom-Garlic Lasagna



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	746	
Calories from Fat: 137		
% Daily Values*		
Total Fat	17g	26%
Saturated Fat	2g	9%
Cholesterol	0mg	0%
Sodium	1109mg	46%
Total Carbohydrates	140g	47%
Dietary Fiber	23g	92%
Protein	31g	
Vitamin A		81%
Vitamin C		75%
Calcium		37%
Iron		30%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 2 hours 30 minutes

FILLING

2 teaspoons olive oil

2 large onions, diced

2 1/4 pounds collard greens (about 36 collard leaves) (stems removed and discarded; leaves chopped)

5 garlic cloves, minced

1 teaspoon sea salt

MUSHROOM-GARLIC MIXTURE

3 pounds shiitake mushrooms, chopped

15 garlic cloves

1 1/2 teaspoons sea salt

TOFU-"FETA" MIXTURE

1 cup almonds

2 pounds tofu, firm (pressed to remove as much water as possible) (or for a soy-free version, use 5 cups of cooked and drained garbanzo beans)

2 tablespoons black truffle oil (or olive oil)

1 1/2 teaspoons sea salt

1 teaspoon ground black pepper

1/2 cup fresh basil, packed

SAUCE

3 1/2 cups tomato-mushroom sauce (use any type of bottled sauce, or make a homemade sauce such as "15-Mediterranean Tomato Sauce" which is another recipe in this cookbook)

PASTA

1/2 pound no-boil/oven-ready rice lasagna noodles (or no-boil/oven-ready whole wheat lasagna noodles, but only if the dish can have some gluten) (if you want to use regular lasagna noodles, prepare as indicated on the package, and then use them in this recipe as directed) (about 9-12 inch pieces)

GARNISH

4 tablespoons basil, fresh, chopped

FILLING

To prepare the filling, heat a pot over medium-high heat and add oil. Add onion and saute for about 10 minutes. Add chopped collard greens and garlic and cook for 10 minutes. After these are well cooked, add salt. If mixture seems watery, add some flour (any type: brown rice flour or regular whole wheat flour) to thicken so it will not be too watery in the lasagna. Turn off heat.

MUSHROOM-GARLIC MIXTURE

To prepare the mushroom-garlic mixture, heat a skillet over medium-high heat and add oil. Add mushrooms and cook until all liquid is cooked off and the mushrooms start to brown a little. Add garlic and cook another 3 minutes. Add salt, cook another 2 minutes, and turn off heat.

TOFU-"FETA" MIXTURE

During this process, prepare the tofu-"feta" mixture using a food processor. Add almonds first, and grind. Add the remaining tofu-"Feta" mixture ingredients, and blend until smooth.

Fold together the mushroom-garlic mixture and the tofu-"feta" mixture.

ASSEMBLE

To assemble, use a large (about 9" x 13") baking pan:

- sauce - spread a thin layer of sauce in the bottom of the pan (about 3/4 cup)
- noodles - place lasagna noodles in 3 long rows in the pan (about 1/3 of the noodles); don't overlap noodles since the pasta will expand during baking
- feta - spread half of the tofu-"feta" mixture over the noodles
- vegetable - spread half of the vegetable filling on top of the tofu-"feta"
- sauce - cover with about one third of the sauce
- noodles - put down 3 more long rows of noodles (another 1/3 of the noodles)
- feta - cover again with the other half of the tofu-"feta"
- vegetable - add other half of the vegetable mixture
- sauce - add another 1/3 of the sauce
- noodles - place the last 1/3 of the lasagna noodles on top
- sauce - cover thoroughly with sauce (noodles may burn/dry out if the last layer is not covered well by sauce)

There should be 3 layers of noodles, and 2 layers of tofu-"feta"/vegetable filling.

Cover pan with foil, and bake in a 375 degree F (190 degree C) oven (no need to preheat oven) for 40 minutes, then remove foil and bake 10 minutes more to give the top layer a golden brown appearance.

Serve garnished with basil.

VARIATIONS:

- You can use regular lasagna noodles (ones that are not oven ready and need to boil): follow instructions to boil noodles and use just as described above.

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11-Rice-Sweet Potatoes-Collard Torte



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	324	
Calories from Fat: 60		
% Daily Values*		
Total Fat	7g	10%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	265mg	11%
Total Carbohydrates	60g	20%
Dietary Fiber	6g	25%
Protein	7g	
Vitamin A		412%
Vitamin C		70%
Calcium		14%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 2 hours

Notes: - This dish is very fun to present to a crowd because it is quite beautiful and delicious.

- The quickest way to make this dish is to use leftovers such as: roasted orange root vegetables (sweet potatoes and/or carrots - e.g., "Roasted Root Vegetables" (see recipe)) and leftover braised greens (kale, collards, and/or broccoli - e.g., "Kale with Sun-Dried Tomatoes" (see recipe)). Alternatively, use other various leftovers (e.g., refried black beans and "Roasted Mexican-Style Vegetables" (see recipe)) to make a new dish in this layered torte style.

RICE

1 3/4 cups brown rice, short-grain, washed

4 cups no-salt-added vegetable broth (or water)

1/2 teaspoon sea salt

2 tablespoons tahini

SWEET POTATO FILLING

2 1/4 pounds sweet potatoes, cut into 1" cubes (about 3 medium sweet potatoes)

1 teaspoon dark (toasted) sesame oil

1/4 teaspoon sea salt

1/4 cup pecans

COLLARD GREEN FILLING

1/2 teaspoon dark (toasted) sesame oil

1 medium onions, chopped

1 pound collard greens, chopped (about 16 leaves)

1/4 teaspoon sea salt

RICE

Prepare the rice by combining the rice, water, and sea salt in a pot. (This recipe uses a bit more liquid than would normally be used to cook rice, but this is because we want the rice to be wet and soft when it is finished cooking.) Cover and bring to a boil. Turn to low and simmer for 1 hour.

Once rice is finished cooking, stir in tahini and set aside.

SWEET POTATO FILLING

While rice is cooking, bake the sweet potatoes. Toss cut potatoes, oil, and salt in a bowl.

Transfer to a parchment paper covered baking sheet and roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 50 minutes, or until the vegetables are not hard, and have browned. During the last 30 minutes of roasting, toss vegetables every 10 minutes to ensure they do not burn on any one side.

When potatoes are finished roasting, remove from oven and blend in a food processor with pecans. Set aside.

COLLARD GREEN FILLING

While rice is cooking and potatoes are roasting, prepare the collards. Heat a skillet over medium-high heat and add oil. Add onion and saute for 7 minutes. Add collard greens and cook another 7 minutes. Add the sea salt and cook for about 2 minutes.

Briefly blend onion-collard mixture in a food processor. I prefer the collards not completely pureed, but rather still with some texture.

TORTE ASSEMBLY

To assemble the torte, completely oil a 10 inch round spring form pan (especially the bottom) (or use a deep dish pie pan). Spread half of the rice in the bottom of the pie pan. Spread sweet potato filling on top of bottom rice layer. Then spread on the collard filling, and finally the remaining rice as the top layer.

Bake in a 375 degree F (190 degree C) oven (no need to preheat oven and no need to cover the pan unless it starts looking too browned on top) for 30 minutes. Let cool out of the oven for 10 minutes. Either serve it from the pan, or turn it out upside down on to a large platter. Garnish as desired (such as, eatable flowers, shredded carrots, or parsley). Cut triangle pie shaped slices to serve.

VARIATIONS:

- Replace either the sweet potato filling or the collard green filling with a black bean filling (this can be made similar to the collard green filling using black beans instead of collards).
- Use kale or chard in place of collard greens.

Serving Ideas: Serve with "15-Creamy Roasted Garlic Sauce" (see recipe).

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11-Saffron-Garbanzo Rice Pilaf Wrapped in Filo



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	332	
Calories from Fat: 118		
% Daily Values*		
Total Fat	11g	17%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	360mg	15%
Total Carbohydrates	37g	12%
Dietary Fiber	3g	14%
Protein	8g	
Vitamin A		102%
Vitamin C		24%
Calcium		4%
Iron		14%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 20 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the whole wheat filo). I have included this recipe because it is an interesting pastry, but simply can not be made in this form without gluten because filo needs to be made with a flour containing gluten to achieve the desired effect. The recipe in the form shown is not suitable for people who want to or need to avoid gluten. The filling is free of gluten, and could be baked in a dish by itself without the filo.

PILAF

1/4 teaspoon saffron threads

1/4 cup hot water

1 teaspoon olive oil

1 large onion, diced

2 medium carrots, diced

3 celery stalks, chopped

1 1/2 cups garbanzo beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

1 1/4 cups brown basmati rice, washed

1/2 whole preserved lemon, chopped (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

1/3 cup preserved lemon soaking liquid (the liquid that was used to preserve the above lemons; you may want to use less depending how salty your liquid is - see directions - or use water)

1/4 teaspoon sea salt (or maybe a little more depending on the salt level in the preserved lemon soaking liquid - see directions)

2 1/4 cups no-salt-added vegetable broth (or water)

FILO

240 grams whole wheat filo, thawed (the weight of different fillos varies) (overall, need about 12 18" x 13" sheets)

1/4 cup olive oil, for brushing (overall quantity used will depend on amount brushed on each sheet)

GARNISH

1/4 whole preserved lemon, sliced in 8 slivers (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

PILAF

In a small bowl, soak saffron threads in the hot water. Save for later in the recipe.

Heat a pot (appropriate for cooking rice on the stove top) over medium-high heat and add oil. Add onion and saute for 8 minutes. Add carrot and cook for 6 minutes. Add celery and continue to cook for about 5 minutes.

Add the rice and beans and cook (stirring frequently) for 2 minutes.

Add the chopped preserved lemon, liquid that was used to preserve the lemon, salt, the broth, and the saffron with the saffron soaking liquid. (Note: the preserved lemons and the preserved lemon soaking liquid can be very salty, so use less soaking liquid and salt if you want the overall dish to be less salty; the amount of preserved lemon soaking liquid called for in this recipe is based on a soaking liquid from the "04-Preserved Lemons" recipe in this book; if you use a different preserved lemon recipe, the soaking liquid may end up to be more or less salty, so adjust as needed.)

Cover pot and bring to a boil. When boiling, turn heat to low and simmer for 55 minutes.

Turn off heat.

FILO

Lay a sheet of parchment paper on a baking sheet. Lay down one sheet (~18" x 13") of filo on the parchment paper, and brush with olive oil. Repeat with all filo sheets. Mound pilaf in a flat rectangle down the center of the filo sheets. This mound of rice should be about 15" x 6" and centered in the middle of the filo. Fold filo edges up and over the top of the pilaf, tucking the edges in. Brush top of filo pastry with olive oil. Bake in a 375 degree F (190 degree C) oven (no need to preheat the oven) for 30 minutes; you want the top filo layer to have a golden brown appearance, but cover it with foil if it gets to dark but the pilaf filling is not yet heated through. Make sure pilaf filling is hot all the way through; sometimes when the pilaf filling has been made a day in advance and refrigerated, additional baking time will be needed to heat the pastry all the way through.

GARNISH

Cut filo pastry into wedges. When serving, garnish with slivers of preserved lemon.

VARIATIONS:

- Use white beans or cubes of fried tofu instead of garbanzo beans.

Serving Ideas: Serve with "15-Cream Sauce"

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11-Savory Cutlets



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	186	
Calories from Fat: 40		
% Daily Values*		
Total Fat	5g	7%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	474mg	20%
Total Carbohydrates	27g	9%
Dietary Fiber	5g	18%
Protein	11g	
Vitamin A		174%
Vitamin C		55%
Calcium		8%
Iron		18%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 20 minutes

*Notes: - Serve with a hot nut sauce or a not-too-thick bean or flour sauce.
- This is a good dish for the winter holidays.*

VEGETABLES

1 recipe 12-Roasted Tempeh and Vegetables (this is another recipe in this cookbook)

QUINOA

3/4 cup quinoa, washed

1 1/2 cups no-salt-added vegetable broth (or water)

1/2 teaspoon sea salt

(or 2 cups of leftover cooked quinoa and skip quinoa cooking instructions)

FINISHING

2 cups frozen green peas

1 tablespoon tamari soy sauce

1 1/2 teaspoons ground rosemary

VEGETABLES

If not already prepared, start to make the roasted tempeh and vegetables dish (see recipe).

QUINOA

Once quinoa is washed, place it in a sauce pan with broth and sea salt, cover, and bring to a boil. Once boiling, turn to low, and simmer for 15 to 20 minutes.

FINISHING

Once the quinoa is cooked, add the frozen green peas, tamari, and rosemary and mix into the hot quinoa. Mix in the roasted tempeh and vegetables. Briefly blend half of this mixture in a food processor and mix it back into the unblended half.

At this point, the mixture can be refrigerated and prepared later, or can be made into cutlets immediately.

BAKING

To make the cutlets:

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet).

Cutlets can even stick a little to a non-stick baking sheet which messes up the cutlets, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Form cutlets (square patties) with hands and place cutlets on baking sheet. If the mixture seems a little dry or crumbly, and it is difficult to form the cutlets, add some water until it gets a little mushy so that the croquettes can be easily formed, and so they stay together. If the mixture seems a little too wet, add some brown rice flour. Overall, you want about 8 cutlets.

If desired, spray a little oil on each cutlet (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 400 degree F (200 degree C) oven (no need to preheat oven) for 25 minutes. Flip cutlets and bake another 15 minutes, or until they are golden brown and have crispy edges. If the mixture was cold from the refrigerator when you started, check to make sure that the cutlets are sufficiently warmed through.

VARIATIONS:

- Use rice in place of the quinoa and then cook the rice for 55 minutes.

- This mixture can also be formed into small bite sized servings, and served as an appetizer (very suitable finger food).

Serving Ideas: Serve topped with "15-Orange-Juniper Sauce" (see recipe).

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11-Sicilian Rice Balls (Arancini di Riso)



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	462	
Calories from Fat: 104		
% Daily Values*		
Total Fat	12g	18%
Saturated Fat	2g	8%
Cholesterol	1mg	0%
Sodium	1250mg	52%
Total Carbohydrates	69g	23%
Dietary Fiber	13g	52%
Protein	20g	
Vitamin A		61%
Vitamin C		26%
Calcium		7%
Iron		19%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 2 hours

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the gimme lean which contains wheat gluten). I have included this recipe with gimme lean because gimme lean is very "meat-like" and adds a very satisfying texture to this dish which many people enjoy. In the form shown, this recipe is not suitable for people who want to or need to avoid gluten. By leaving out the gimme lean, this dish is completely without gluten. Tempeh would be a suitable replacement for the gimme lean.

- The original, decidedly non-vegan, recipe of this Italian treat was given to me by my friend Joe Ferr, with the challenge to "veganize" the recipe. This version of the recipe is much slimmer than the original which called for butter, Romano cheese, egg yolks, egg whites, chopped meat, and then the deep frying.

- An easy way to grind flax seeds is in a coffee grinder.

RICE

1 1/2 cups brown rice, short-grain, washed
 3 cups mushroom broth (or water with a 1/4 teaspoon sea salt)
 1/4 teaspoon sea salt

"MEAT" FILLING

3 tablespoons olive oil
 14 ounces gimme lean - sausage style, cut in small dice
 1 large onion, finely chopped
 6 garlic cloves, finely chopped
 1/2 teaspoon ground black pepper
 6 ounces tomato paste

REMAINING INGREDIENTS FOR RICE

2 tablespoons tahini
 1/4 cup vegan Parmesan cheese alternative
 5 ounces frozen peas

2 tablespoons ground flax seed
 1/4 cup water
 1 cup cornmeal

RICE

Prepare the rice by combining the rice, broth, and sea salt in a pot. Cover and bring to a boil. Turn to low and simmer for 50 minutes.

"MEAT" FILLING

While rice is cooking, prepare the filling. Heat a skillet over medium-high heat and add oil. Add small dice of gimme lean sausage and cook for about 6 minutes. Add onion and saute for 6 minutes. Add garlic and continue cooking for another 3 minutes. Add the pepper and tomato paste and cook for about 3+ minutes. Set aside until rice is ready.

FINAL RICE PREPARATIONS

When rice is finished cooking, stir the tahini and "vegan cheese" into the rice. Then add the frozen peas which will help cool the hot rice mixture a little so it will be easier to handle.

ASSEMBLY

In a bowl, using a fork, whip ground flax seed and water together. This will form a mixture a little like egg whites. In another bowl, place the cornmeal so it will be easy to roll the rice balls in the cornmeal.

When rice is cool enough to handle, using wet hands, make a pancake shaped disk of rice, place some "meat" filling in the middle, and close the rice around it. You don't want the rice layer to be too thick, so make it as thin as possible, but so it still contains the "meat" filling. Roll rice ball in the flax-water mixture, and then dredge in the cornmeal. Set completed rice ball aside, and continue making rice balls. You should end up with about 16 balls.

FINAL FRYING OR BAKING

Just prior to serving, deep fry rice balls (this is the traditional method). If you don't want to have the added fat that come with deep frying, or just do not want to bother, place rice balls on a parchment paper covered baking sheet and bake in a 400 degree F (203 degree C) oven (no need to preheat oven) for about 45 minutes, or until balls are lightly brown and crispy.

Makes 16 rice balls.

Serving Ideas: Serve with some steamed vegetables with no added fat.

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11-Spinach Lasagna



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	391	
Calories from Fat: 146		
% Daily Values*		
Total Fat	17g	27%
Saturated Fat	2g	12%
Cholesterol	0mg	0%
Sodium	1270mg	53%
Total Carbohydrates	47g	16%
Dietary Fiber	10g	38%
Protein	20g	
Vitamin A		160%
Vitamin C		256%
Calcium		38%
Iron		45%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 2 hours 30 minutes

FILLING

- 2 teaspoons olive oil
- 1 large onion, diced
- 3 small zucchini, sliced
- 1 1/2 pounds spinach, chopped
- 8 garlic cloves, minced

1/2 teaspoon sea salt

TOFU-"FETA" MIXTURE

- 1/2 cup almonds
- 1/2 cup pine nuts (or almonds)
- 2 pounds tofu, firm (pressed to remove as much water as possible) (or for a soy-free version, use 5 cups of cooked and drained garbanzo beans)
- 1 tablespoon olive oil
- 2 3/4 teaspoons sea salt
- 1/2 teaspoon ground black pepper
- 1/2 cup fresh parsley, chopped

SAUCE

2 recipes 15-Mediterranean Tomato Sauce (this is another recipe in this cookbook) (or about 40oz of any other type of tomato sauce (homemade or jarred))

PASTA

1/2 pound no-boil/oven-ready rice lasagna noodles (or no-boil/oven-ready whole wheat lasagna noodles, but only if the dish can have some gluten) (if you want to use regular lasagna noodles, prepare as indicated on the package, and then use them in this recipe as directed) (about 9-12 inch pieces)

GARNISH

4 tablespoons basil, fresh, chopped

FILLING

To prepare the filling, heat a skillet over medium-high heat and add oil. Add onion and saute for 10 minutes. Add zucchini and cook for 10 minutes. Add spinach and garlic and continue to cook for about 4 minutes. Season vegetable mixture with salt. If mixture seems watery, add some flour (any type: brown rice flour or regular whole wheat flour) to thicken so it will not be too watery in the lasagna. Turn off heat.

TOFU-"FETA" MIXTURE

During this process, prepare the tofu-"feta" mixture using a food processor. Add almonds and pine nuts first, and grind. Add the remaining tofu-"Feta" mixture ingredients except the parsley, and blend until smooth. Fold in the chopped parsley.

ASSEMBLE

To assemble, use a large (about 9" x 13") baking pan:

- sauce - spread a thin layer of sauce in the bottom of the pan (about 3/4 cup)
- noodles - place lasagna noodles in 3 rows in the pan (about 1/3 of the noodles); don't overlap noodles since the pasta will expand during baking
- feta - spread half of the tofu-"feta" mixture over the noodles
- vegetable - spread half of the vegetable filling on top of the tofu-"feta"
- sauce - cover with about one third of the sauce
- noodles - put down 3 more rows of noodles (another 1/3 of the noodles)
- feta - cover again with the other half of the tofu-"feta"
- vegetable - add other half of the vegetable mixture
- sauce - add another 1/3 of the sauce
- noodles - place the last 1/3 of the lasagna noodles on top
- sauce - cover thoroughly with sauce (noodles may burn/dry out if the last layer is not covered well by sauce)

There should be 3 layers of noodles, and 2 layers of tofu-"feta"/vegetable filling.

Cover pan with foil, and bake in a 375 degree F (190 degree C) oven (no need to preheat oven) for 40 minutes, then remove foil and bake 10 minutes more to give the top layer a golden brown appearance.

Serve garnished with basil.

VARIATIONS:

- For a faster dish, use a store bought tomato sauce instead of making the Mediterranean Tomato Sauce from scratch.
- You can use regular lasagna noodles (ones that are not oven ready and need to boil): follow instructions to boil noodles and use just as described above.

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11-Stuffed Poblano Peppers (Chile Rellenos Style)



Nutrition Facts

Servings per Recipe: 5

Amount Per Serving

Calories	499	
Calories from Fat:	65	
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	1079mg	45%
Total Carbohydrates	97g	32%
Dietary Fiber	9g	35%
Protein	15g	
Vitamin A		32%
Vitamin C		532%
Calcium		14%
Iron		33%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 5

Preparation Time: 1 hour 15 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the bread crumbs). I have included this recipe because the crust that forms around these stuffed pepper has a great mouth feel. To make it completely gluten free, use non-gluten bread crumbs. Note that this recipe as listed here is not suitable for people who want to or need to avoid gluten.

PEPPERS

10 whole poblano peppers, canned or roasted (there are often 5 or 6 peppers in a 27 ounce can)

FILLING

1 recipe 08-Spanish Rice (about 5-6 cups) (this is another recipe in this cookbook) (or simply use 5 or 6 cups of cooked rice for faster preparation)

1/2 cup hummus (could use the 02-Hummus recipe in this cookbook) (or simply use 2 Tablespoons of tahini)

BATTER

3/4 cup sorghum flour

2/3 cup water

3/4 teaspoon sea salt

1 1/4 cups bread crumbs (unleavened whole grain bread crumbs such as panko works well) (to make the dish completely without gluten, use bread crumbs without gluten)

PEPPERS

Pepper should already be roasted with skins removed.

Prepare chilies as per instructions on can (rinsing seeds out, etc.).

FILLING

In a bowl, mix together the already prepared Spanish Rice (see recipe elsewhere in this cookbook) and the hummus.

Stuff this rice/hummus filling into the peppers. They should be fairly easy to seal since the filling is fairly sticky (due to

the hummus).

BATTER

In a shallow bowl, mix together the flour, water, and salt.

In a separate shallow bowl, add the bread crumbs.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Peppers can even stick a little to a non-stick baking sheet which messes up the peppers, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Dredge the stuffed peppers in the batter and then in the bread crumbs, and place on the baking sheet. Optionally spray a little olive oil on the top of the peppers.

Bake in a 350 degree F (175 degree C) oven (no need to preheat the oven) for 55 minutes until lightly browned and crisp.

Makes 10 stuffed peppers.

Serving Ideas: Serve "15-Creamy Roasted Garlic Sauce" (see recipe).

Yield: 10 peppers

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11-Stuffed Portobello Mushrooms



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	196	
Calories from Fat: 55		
% Daily Values*		
Total Fat	7g	10%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	444mg	18%
Total Carbohydrates	29g	10%
Dietary Fiber	7g	29%
Protein	9g	
Vitamin A		203%
Vitamin C		44%
Calcium		5%
Iron		24%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 30 minutes

2 pounds portobello mushrooms (weight with the stems) (want 4 medium-sized mushrooms)

2 teaspoons olive oil

1/8 teaspoon sea salt

1/8 teaspoon sea salt

1/2 recipe 11-Millet-Bean Patties (prepared, but not baked/roasted) (this is another recipe in this cookbook)

Take the stems out of the portobello mushrooms and set aside to use for another dish. Brush dirt from mushroom caps. Gently wash the caps, but minimize the amount of time the mushroom is in contact with water, and use as little water as possible. Lightly coat the outsides of the mushroom caps with olive oil and then with 1/8 teaspoon of salt.

Place caps on parchment paper covered baking sheet with the insides of the caps facing upwards. Sprinkle the other 1/8 teaspoon of salt over the insides of the mushroom caps.

Spoon millet-bean patty mixture on top of the mushroom caps forming a small "hill" (do not overfill as mushrooms shrink when they are cooked). Roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 25 minutes, or until they are well done, but not completely dried out.

Serve with "15-Tofu Sour Cream" or with "15-Creamy Roasted Garlic Sauce".

VARIATIONS:

- Simply use leftover cooked grain mixed with some leftover roasted or sautéed vegetables for faster preparation of this dish.

Serving Ideas: Serve with a dollop of "15-Tofu Sour Cream" (see recipe).

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11-Vegetable Strudel



Nutrition Facts

Servings per Recipe: 15

Amount Per Serving

Calories	205	
Calories from Fat:	127	
% Daily Values*		
Total Fat	13g	19%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	440mg	18%
Total Carbohydrates	11g	4%
Dietary Fiber	3g	13%
Protein	7g	
Vitamin A		196%
Vitamin C		38%
Calcium		5%
Iron		19%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 15

Preparation Time: 1 hour 20 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the whole wheat filo). I have included this recipe because it is an interesting pie/pastry, but simply can not be made in this form without gluten because filo needs to be made with a flour containing gluten to achieve the desired effect. The recipe in the form shown is not suitable for people who want to or need to avoid gluten. The filling is free of gluten, and could be baked in a dish by itself, or put in a non-gluten pie crust (see separate recipe), or with a non-gluten biscuit topping (see separate recipe "Savory Biscuit Topping").

- This strudel works well on a brunch menu.

- This recipe makes a large pan; if you have leftovers, they freeze very well.

VEGETABLE MIXTURE

1 1/2 pounds Swiss chard (stems removed and chopped) (leaves chopped)

1 tablespoon olive oil

3 medium leeks, chopped

6 medium carrots, sliced

2 pounds asparagus, in 1/2" long pieces (or use green beans)

1 1/2 cups pine nuts

1/2 teaspoon ground nutmeg

1/2 teaspoon ground black pepper

2 teaspoons sea salt

240 grams whole wheat filo, thawed (the weight of different filios varies) (overall, you need 12 18" x 13" sheets)

1/4 cup olive oil, for brushing (overall quantity used will depend on amount brushed on each sheet)

VEGETABLE MIXTURE

Remove the stems from the Swiss chard, and chop. Set aside. Chop Swiss chard leaves. Set aside separately.

Heat a skillet over medium-high heat and add oil. Add the chopped leeks and saute for about 3 minutes. Add the chopped Swiss chard stems, and cook another 3 minutes. Add carrots, and cook another 3 minutes. Add asparagus, and cook until all vegetables are soft. Add chopped Swiss chard leaves, and cook until wilted. Stir in pine nuts, nutmeg, pepper, and salt, and cook a couple more minutes; turn off heat.

ASSEMBLY

To assemble the strudel, oil a large (about 9" x 13") baking pan. Lay 1/4 of the filo sheets (about 3 18" x 13" pieces) into the bottom of the pan. Each sheet will be folded in half to fit in the pan; brush oil on the top of each layer in the pan, both before folding and after. Spread about 1/3 of the vegetable mixture on top of this first layer of filo. Continue this filo-filling layering until all filling is used, and then top with the last layer of filo (always brushing it with olive oil). There should be 4 layers of filo (with 3 sheets per layer), and 3 layers of filling.

Cover pan with foil, and bake in a 375 degree F (190 degree C) oven (no need to preheat the oven) for 30 minutes, then remove foil and bake 10 minutes more to give the top filo layer a golden brown appearance. Make sure filling is hot all the way through; sometimes for a thick strudel when the filling has been made a day in advance and refrigerated, additional baking time will be needed to heat the strudel all the way through.

Slices of strudel freeze very well.

VARIATIONS:

- To make a similar dish without any gluten (that is, without the filo), put the filling into a non-gluten pie crust and bake (instead of pulling the filling between filo sheets).
- Use combinations of vegetables (e.g., zucchini, red bell pepper, turnips, etc.)
- To lower the fat a little, be as sparing as possible with the olive oil when brushing it on the filo sheets, and use half as many pine nuts in the vegetable mixture.

Serving Ideas: Serve with "15-Cream Sauce"

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11-Wild Mushroom Strudel



Nutrition Facts

Servings per Recipe: 15

Amount Per Serving

Calories	429	
Calories from Fat:	151	
% Daily Values*		
Total Fat	17g	26%
Saturated Fat	2g	11%
Cholesterol	0mg	0%
Sodium	446mg	19%
Total Carbohydrates	56g	19%
Dietary Fiber	9g	37%
Protein	15g	
Vitamin A		1%
Vitamin C		9%
Calcium		16%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 15

Preparation Time: 1 hour 20 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the whole wheat filo). I have included this recipe because it is an interesting strudel/pastry, but simply can not be made in this form without gluten because filo needs to be made with a flour containing gluten to achieve the desired effect. The recipe in the form shown is not suitable for people who want to or need to avoid gluten. The filling is free of gluten, and could be baked in a dish by itself, or put in a non-gluten pie crust (see separate recipe), or with a non-gluten biscuit topping (see separate recipe "Savory Biscuit Topping").

- Due to the walnuts and tahini in the tofu-"cream cheese", this is a very creamy and rich dish.

- This recipe makes a large pan; if you have leftovers, they freeze very well.

MUSHROOM MIXTURE

2 ounces dried mushrooms (preferably shiitake mushrooms, but any type should be fine)

2 tablespoons truffle oil (or olive oil)

2 pounds shiitake mushrooms, chopped

4 large onion, chopped

12 garlic cloves, minced

TOFU-"CREAM CHEESE" MIXTURE

1/2 cup walnuts

1/2 cup tahini

(option: to reduce fat and richness, reduce the walnuts and tahini by half)

2 pounds tofu, firm (pressed to remove as much water as possible)

1 teaspoon ground rosemary

1 tablespoon truffle oil (or olive oil)

1 1/4 teaspoons sea salt

FINISHING

1/2 teaspoon ground black pepper

2 teaspoons marjoram

1/2 teaspoon ground rosemary

1 1/2 teaspoons sea salt

240 grams whole wheat filo, thawed (the weight of different fillos varies) (overall, you need 12 18" x 13" sheets)

1/4 cup olive oil, for brushing (overall quantity used will depend on amount brushed on each sheet)

MUSHROOM MIXTURE

To soak the dried mushrooms, place them in a sauce pan. Add water just to cover. Heat at a medium heat to simmer. Once all the liquid is absorbed and cooked off, you want the mushrooms to be softened. I prefer this method to simply soaking the mushrooms in warm water and discarding the water because this way none of the flavors are lost in the water because there is no extra water to discard.

Heat a skillet over medium-high heat and add oil. Add mushrooms and saute until they have lost all their water and they start to brown (about 20 minutes). Add the onions and garlic and saute until very well done and caramelized (about 10 more minutes). Add the soaked dried mushrooms (slice/chop them before adding if they are not already sliced).

TOFU-"CREAM-CHEESE" MIXTURE

During this process, prepare the tofu-"cream cheese" mixture using a food processor. Add walnuts first, and grind. Add tahini and 2/3 of the pressed/drained tofu, and the remaining tofu-"cream cheese" mixture ingredients, and blend until smooth. Reserve 1/3 of tofu for adding directly to the mushroom mixture.

FINISHING

To the mushroom mixture, add the tofu-"cream cheese" mixture and the remaining 1/3 of the tofu (mashing it in). Then add the remaining finishing ingredients and cook for about 3+ minutes. You want the mixture to be fairly stiff, and not soupy (so the overall assembled strudel will not be mushy, but rather with distinct layers of filo that are not soggy). If the mixture is a little soupy, you can add some brown rice flour (or other flour) and cook a bit to thicken the mixture.

ASSEMBLY

To assemble the "strudel", oil a large (about 9" x 13") baking pan. Lay 1/4 of the filo sheets (about 3 18" x 13" pieces) into the bottom of the pan. Each sheet will be folded in half to fit in the pan; brush oil on the top of each layer in the pan, both before folding and after. Spread about 1/3 of the mushroom/tofu-"cream cheese" mixture on top of this first layer of filo. Continue this filo-filling layering until all filling is used, and then top with the last layer of filo (always brushing it with olive oil). There should be 4 layers of filo (with 3 sheets per layer), and 3 layers of filling.

Cover pan with foil, and bake in a 375 degree F (190 degree C) oven (no need to preheat the oven) for 30 minutes, then remove foil and bake 10 minutes more to give the top filo layer a golden brown appearance. Make sure filling is hot all the way through; sometimes for a thick assembled strudel when the filling has been made a day in advance and refrigerated, additional baking time will be needed to heat the strudel all the way through.

Slices of strudel freeze very well.

VARIATIONS:

- To make a similar dish without any gluten (that is, without the filo), put the filling into a non-gluten pie crust and bake (instead of pulling the filling between filo sheets). This would be a little similar to a quiche.
- "Mushroom Triangles" - Instead of layering filling between sheets of filo in a large baking pan (like lasagna), fold 2 tablespoons of the filling into a triangle using a 6" x 13" strip of oiled filo, then bake on a baking sheet (covered with parchment paper) for 20 minutes. This should make about 40 triangular pies.
- To lower the fat a little, be as sparing as possible with the olive oil when brushing it on the filo sheets, and use half the quantity of walnuts and tahini in the tofu-"cream cheese" mixture.

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12- ***** TEMPEH AND TOFU DISHES *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

Most of the recipes in this cookbook that use tempeh will call for steaming the tempeh before using in the recipe. Tempeh can have a slightly bitter taste, and this reduces that taste, and ensure the tempeh is fully cooked. There are recipes that leave out this step; usually those recipes have the tempeh cooked quite a long time in a strongly favored sauce, so the steaming is not necessary because it gets so well cooked in the course of the recipe.

My favorite recipes in this chapter include:

- Orange-Miso Tempeh
- Saag Tofu
- Sichuan Tofu

Some of the easier recipes in this chapter include:

- Barbequed Tempeh
- Orange-Miso Tempeh
- Seasoned Pan Fried Tofu Strips

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12-Barbequed Tempeh



Nutrition Facts

Servings per Recipe: 3

Amount Per Serving

Calories	341	
Calories from Fat: 60		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	158mg	7%
Total Carbohydrates	59g	20%
Dietary Fiber	1g	6%
Protein	16g	
Vitamin A		16%
Vitamin C		14%
Calcium		20%
Iron		27%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 3

Preparation Time: 5 minutes

*Notes: - A simple, high-protein, iron-rich, satisfying, home-style dish that has lots of flavor, and fairly low in fat.
- Just combine, heat, and eat.*

8 ounces tempeh, defrosted

1/3 recipe 15-Barbeque Sauce (about 1 1/3 cups) (this is another recipe in this cookbook)

Steam tempeh for 20 minutes. Cut tempeh into about 40 cubes. In a skillet, gently cook tempeh in sauce for about 5+ minutes to integrate flavors. If you want the sauce to be thicker, cook a few minutes longer.

VARIATIONS:

- "Barbequed Seitan" - use drained and sliced prepared seitan (cooked wheat gluten) instead of tempeh - do not use seitan if you are sensitive or allergic to gluten. No need to steam the seitan.
- "Barbequed Baked Beans" - use beans (primarily pinto, but other types should be good too) instead of tempeh. No need to steam the beans.

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12-Braised Tempeh and Cabbage



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	272	
Calories from Fat:	74	
% Daily Values*		
Total Fat	9g	14%
Saturated Fat	1g	6%
Cholesterol	0mg	0%
Sodium	718mg	30%
Total Carbohydrates	35g	12%
Dietary Fiber	8g	33%
Protein	19g	
Vitamin A		16%
Vitamin C		132%
Calcium		21%
Iron		24%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 40 minutes

CABBAGE

- 1 teaspoon olive oil
- 4 medium onions, chopped
- 10 garlic cloves, chopped
- 2 1/2 pounds cabbage, cut in 1" pieces
- 1 tablespoon caraway seed
- 1/2 teaspoon sea salt

TEMPEH

- 16 ounces tempeh, defrosted
- 2 teaspoons olive oil

2 cups sauerkraut "juice" (the liquid in a jar of sauerkraut after the sauerkraut is taken out) (can also use pickle juice)

CABBAGE

Heat a thick bottomed pot over medium-high heat and add oil. Add onion and saute for 6 minutes. Add garlic and cabbage and cook for 8 minutes. Add the caraway seed and sea salt and cook for about 3+ minutes.

TEMPEH

While the cabbage is cooking, steam the tempeh for 20 minutes. Cut tempeh into thin (1/4" thick) strips. Rub oil on tempeh strips. Heat large skillet on medium to medium-high heat. Add tempeh strips to skillet. Seal/brown one side of the tempeh strips. Flip over and seal/brown the other side (may need another teaspoon of oil if you don't feel like the amount rubbed on the strips was enough).

When sealed, add sauerkraut juice and cook over medium-high heat until all the liquid is absorbed. At this point, lower the heat a little and cook until the tempeh has dried out and, if possible, has become a little crispy again (be careful not to burn the tempeh).

Serve tempeh strips on top of the braised cabbage.

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12-Coconut Tempeh



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	369	
Calories from Fat: 198		
% Daily Values*		
Total Fat	23g	36%
Saturated Fat	16g	79%
Cholesterol	0mg	0%
Sodium	415mg	17%
Total Carbohydrates	28g	9%
Dietary Fiber	2g	9%
Protein	17g	
Vitamin A		11%
Vitamin C		5%
Calcium		9%
Iron		18%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 1 hour

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

TEMPEH

16 ounces tempeh, defrosted

SAUCE

2 tablespoons ginger juice, fresh (squeezed from fresh, grated ginger root)

14 ounces coconut milk

1 cup no-salt-added vegetable broth

1 tablespoon coconut extract

2 tablespoons brown rice syrup

3 tablespoons white miso

5 garlic cloves, minced

1/4 teaspoon sea salt

3 tablespoons coconut shreds

Slice tempeh cross-wise to create 3 inch by 1/2 inch strips. Place sliced tempeh in bottom of a 9x9 inch baking pan.

Combine all sauce ingredients in a sauce pan, and heat. Once this comes to a simmer, pour it over tempeh in baking dish.

Bake dish in a 450 degree F (230 degree C) oven (no need to preheat oven) until most of the liquid is absorbed into the tempeh (about 45 minutes). About half way through baking, flip the tempeh in the pan so all sides of the tempeh absorb the sauce evenly, and so both the top and the bottom have a chance to get a little brown. Remove from oven, and gently mix the tempeh so the sauce covers more evenly.

VARIATIONS:

- Try using pressed firm tofu (can use about 24 ounces of tofu for the amount of sauce called for since tofu absorbs less sauce) (or even drained black beans) instead of tempeh.

Serving Ideas: Serve over rice and vegetables.

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12-Coconut-Ginger Tofu



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	151	
Calories from Fat:	79	
% Daily Values*		
Total Fat	9g	14%
Saturated Fat	2g	11%
Cholesterol	0mg	0%
Sodium	255mg	11%
Total Carbohydrates	7g	2%
Dietary Fiber	1g	3%
Protein	12g	
Vitamin A		0%
Vitamin C		1%
Calcium		25%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 30 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

2 teaspoons sesame oil

32 ounces firm tofu (pressed to remove as much water as possible)

2 teaspoons ginger juice, fresh (squeezed from fresh, grated ginger root)

1 tablespoon coconut extract

2 tablespoons water

3/4 teaspoon sea salt

1/2 tablespoon ume vinegar

3 tablespoons coconut shreds

Cut tofu into medium-sized cubes. Heat a large skillet (works best if it is non-stick) on medium heat, and when it is hot, add the oil and then the tofu. Saute, flipping the tofu cubes occasionally, so they get a little crispy and brown on all sides.

In a small bowl, mix together the ginger juice, coconut extract, water, sea salt, and ume vinegar.

Once the tofu cubes achieve a nice firm texture and are slightly browned, and while the pan is hot, add the liquid mixture, stirring to get all the tofu some contact with the liquid (so it all get flavored). Cook until all liquid is absorbed or cooked off.

Turn off heat and mix in the coconut shreds.

VARIATIONS:

- "Coconut-Garlic Tofu" - Use 8 cloves of minced garlic in place of the ginger juice.

Serving Ideas: Serve over rice and vegetables.

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12-Corn-Tofu Saute



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	109	
Calories from Fat:	30	
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	191mg	8%
Total Carbohydrates	14g	5%
Dietary Fiber	3g	11%
Protein	7g	
Vitamin A		3%
Vitamin C		10%
Calcium		11%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

1 teaspoon extra virgin olive oil

6 garlic cloves, minced

2 large onions, diced

4 ears corn (or 10 ounces of frozen corn kernels) (approx. 2 cups corn kernels)

16 ounces tofu, firm (pressed to remove as much water as possible)

3/4 teaspoon sea salt

1/2 teaspoon garlic powder

3/4 teaspoon ground white pepper

2 tablespoons nutritional yeast

1 teaspoon dill

Heat large skillet on medium to medium-high heat and add oil. Add garlic and onion, and saute for a few minutes until the onion browns just slightly. While the garlic and onions are cooking, cut the corn off the cobs. Add the corn, and cook for about 3 minutes.

Crumble pressed tofu into the corn mixture. Add remaining ingredients and cook a another 6+ minutes.

VARIATIONS:

- Add some sliced carrots with the garlic and onion.

- For a spicier version, add a 4 ounce can of chopped green chilies to the mixture with the tofu.

- "Corn Quiche" - Place mixture into a pie crust, and bake like a quiche (see the "11-Broccoli Quiche Filling" recipe for more information about putting the filling in a crust, and how long to bake it).

- "Quinoa-Corn Cakes" - Combine mixture with 4 cups of cooked quinoa, form into patties (adding brown rice flour if necessary so they form patties), place on a baking sheet, and bake in a 425 degree F (175 degree C) oven (no need to preheat oven) for about 30 minutes.

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12-Italian Pomegranate Tempeh



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	336	
Calories from Fat: 88		
% Daily Values*		
Total Fat	11g	16%
Saturated Fat	1g	7%
Cholesterol	0mg	0%
Sodium	173mg	7%
Total Carbohydrates	51g	17%
Dietary Fiber	1g	5%
Protein	15g	
Vitamin A		15%
Vitamin C		4%
Calcium		14%
Iron		20%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 50 minutes

TEMPEH

16 ounces tempeh, defrosted

SAUCE

6 tablespoons balsamic vinegar

2 cups pomegranate juice

1/2 cup brown rice syrup

2 tablespoons dried basil

4 teaspoons dried oregano

1/2 teaspoon ground black pepper

6 garlic cloves, minced

2 tablespoons olive oil

1/2 teaspoon sea salt

TEMPEH

Slice defrosted tempeh cross-wise to create 3 inch by 1/2 inch strips. Place sliced tempeh in bottom of a 9x9 inch baking pan.

SAUCE

Combine all sauce ingredients in a sauce pan, and heat. Once this comes to a simmer, pour it over tempeh in baking dish.

BAKING

Bake dish in a 450 degree F (230 degree C) oven (no need to preheat oven) until most of the liquid is absorbed into the tempeh (could take anywhere from 45 minutes to 90 minutes). About half way through baking, flip the tempeh in the pan so all sides of the tempeh absorb the sauce evenly, and so both the top and the bottom have a chance to get a little brown. Remove from oven, and gently mix the tempeh so the sauce covers more evenly.

VARIATIONS:

- Try using pressed tofu (or even drained garbanzo beans) instead of tempeh.

Serving Ideas: Serve over polenta.

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12-Jerk Tofu



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	214	
Calories from Fat: 97		
% Daily Values*		
Total Fat	12g	18%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	336mg	14%
Total Carbohydrates	19g	6%
Dietary Fiber	1g	5%
Protein	13g	
Vitamin A		1%
Vitamin C		52%
Calcium		27%
Iron		24%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 1 hour

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

TOFU

32 ounces extra firm tofu (pressed to remove as much water as possible) (can use tempeh instead of tofu, in which case, use only half as much tempeh)

SAUCE

1 teaspoon ginger juice, fresh (squeezed from fresh, grated ginger root)

2 cups mango juice (or mango nectar or apricot nectar)

1/8 cup dried chiles, cut in 1/4" squares

1 teaspoon sea salt

6 garlic cloves, minced

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

2 tablespoons extra virgin olive oil

2 tablespoons key lime juice

1/2 teaspoon ground nutmeg

1 teaspoon ground cinnamon

1/2 teaspoon ground black pepper

1 1/2 teaspoons thyme

1/8 teaspoon ground cloves

1/4 teaspoon ground mace

1/2 small onion, diced

Slice the pressed tofu into cross-wise strips to create 3 inch by 1/2 inch strips. Place sliced tofu in the bottom of a 9x9 inch baking pan.

Combine all sauce ingredients in a sauce pan, and heat. Once this comes to a simmer, pour it over tofu in the baking dish.

Bake dish in a 450 degree F (230 degree C) oven (no need to preheat oven) until the sauce thickens and most of the

liquid is absorbed into the tofu (about 45 minutes). About half way through baking, flip the tofu in the pan so all sides of the tofu absorb the sauce evenly, and so both the top and the bottom have a chance to get a little brown. Remove from oven, and gently mix the tofu so the sauce covers more evenly.

VARIATIONS:

- "Jerk Tempeh" - replace the tofu with tempeh.

Serving Ideas: Serve over rice and vegetables.

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12-Mexican-Style Tempeh



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	113	
Calories from Fat:	29	
% Daily Values*		
Total Fat	4g	5%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	199mg	8%
Total Carbohydrates	15g	5%
Dietary Fiber	2g	9%
Protein	8g	
Vitamin A		18%
Vitamin C		29%
Calcium		9%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 10 minutes

Notes: - Can be served either as a side dish, or as a filling in enchiladas or burritos.

8 ounces tempeh, defrosted

1 1/2 teaspoons olive oil

2 teaspoons cumin seed

1/8 teaspoon cayenne (or more to taste)

1/2 pound mushrooms, sliced (about 2 cups)

1 large onion, chopped

6 garlic cloves, minced

1/2 teaspoon ground fennel seed

1 1/2 tablespoons dried basil

28 ounces tomatoes, low sodium, diced

1/4 teaspoon sea salt

2 tablespoons brown rice flour (or spelt flour)

1 tablespoon Tamari soy sauce

Steam tempeh for 20 minutes.

While tempeh is steaming, heat a large pot over medium-high heat and add oil. Add cumin seed and cayenne and saute briefly,; then add the mushrooms. Cook mushrooms until liquid is gone (could take up to 15 minutes), and then add the onion and garlic, and cook until they begin to brown a little. Add the ground fennel seeds and basil. Cook 2 more minutes.

Once the tempeh is done steaming, slice it into small pieces. Add the tempeh, tomatoes, and salt to the mushroom-onion mixture, and simmer for 30+ minutes.

To thicken, add the flour, sprinkling in a tablespoon at a time, stirring well after each addition. If the mixture is not as

thick as you would like, you can add additional tablespoons of flour.

Before serving, stir in tamari.

Serving Ideas: Serve with "15-Tofu Sour Cream" (see recipe).

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12-Orange-Miso Tempeh



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	312	
Calories from Fat: 114		
% Daily Values*		
Total Fat	13g	20%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	401mg	17%
Total Carbohydrates	35g	12%
Dietary Fiber	1g	4%
Protein	17g	
Vitamin A		13%
Vitamin C		94%
Calcium		10%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 1 hour

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

TEMPEH

16 ounces tempeh, defrosted

SAUCE

1 teaspoon ginger juice, fresh (squeezed from fresh, grated ginger root)

6 fluid ounces orange juice, frozen concentrate

1 3/4 cups no-salt-added vegetable broth

3 tablespoons white miso

3 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

10 garlic cloves, minced

3 tablespoons dark (toasted) sesame oil

1 teaspoon juniper berries (optional)

1/4 teaspoon sea salt

TEMPEH

Slice defrosted tempeh cross-wise to create 3 inch by 1/2 inch strips. Place sliced tempeh in bottom of a 9x9 inch baking pan.

SAUCE

Combine all sauce ingredients in a sauce pan, and heat. Once this comes to a simmer, pour it over tempeh in baking dish.

BAKING

Bake dish in a 450 degree F (230 degree C) oven (no need to preheat oven) until most of the liquid is absorbed into the tempeh (about 45 minutes). About half way through baking, flip the tempeh in the pan so all sides of the tempeh absorb the sauce evenly, and so both the top and the bottom have a chance to get a little brown. Remove from oven, and gently mix the tempeh so the sauce covers more evenly.

VARIATIONS:

- Try using pressed tofu (or even drained black beans) instead of tempeh.

Serving Ideas: Serve over rice and vegetables.

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12-Pan Fried Tofu with Preserved Lemon



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	119	
Calories from Fat: 57		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	568mg	24%
Total Carbohydrates	9g	3%
Dietary Fiber	1g	3%
Protein	10g	
Vitamin A		0%
Vitamin C		59%
Calcium		20%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 30 minutes

2 teaspoons olive oil

16 ounces firm tofu (pressed to remove as much water as possible)

1 whole preserved lemon, chopped (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

1/4 cup preserved lemon soaking liquid (the liquid that was used to preserve the above lemons; you may want to use less depending how salty your liquid is - see directions - or use water)

1/4 teaspoon sea salt (or maybe a little more depending on the salt level in the preserved lemon soaking liquid - see directions)

GARNISH

1/4 whole preserved lemon, sliced in 4 slivers (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

Cut tofu into medium-sized cubes. Heat a large skillet (works best if it is non-stick), and when it is hot, add the oil and then the tofu. Saute, flipping the little tofu cubes occasionally, so they get a little crispy and brown on all sides.

Once they achieve a nice firm texture, add the chopped preserved lemon, liquid that was used to preserve the lemon, and salt and cook on a medium to medium-high heat until the sauce absorbs into the tofu (maybe 5 minutes). (Note: the preserved lemons and the preserved lemon soaking liquid can be very salty, so use less soaking liquid and salt if you want the overall dish to be less salty; the amount of preserved lemon soaking liquid called for in this recipe is based on a soaking liquid from the "04-Preserved Lemons" recipe in this book; if you use a different preserved lemon recipe, the soaking liquid may end up to be more or less salty, so adjust as needed.)

Turn off heat. When serving, garnish with slivers of preserved lemon.

VARIATIONS:

- Try with preserved limes instead of lemons.
- "Preserved Lemon-Tofu Rice" - mix the resulting pan fried tofu with lemon in with hot cooked rice.

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12-Roasted Tempeh and Vegetables



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	192	
Calories from Fat: 59		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	625mg	26%
Total Carbohydrates	22g	7%
Dietary Fiber	3g	14%
Protein	13g	
Vitamin A		338%
Vitamin C		88%
Calcium		11%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 40 minutes

TEMPEH

8 ounces tempeh, defrosted

BROCCOLI

2 cups broccoli florets (from 1 bunch)

1/2 cup broccoli stalks, peeled, sliced (from 1 bunch)

VEGETABLES AND TEMPEH

1 small onion, thinly sliced

3 large carrots, cut into 1/2" pieces

5 garlic cloves, halved

1 1/2 teaspoons dark sesame oil

1 teaspoon dried basil

1 teaspoon sea salt

WITH THE BROCCOLI FLORETS

1/2 teaspoon dark sesame oil

1/4 teaspoon sea salt

FINISHING

1 tablespoon sweet sherry (or mirin)

TEMPEH

Steam tempeh for 20 minutes.

BROCCOLI

While the tempeh is steaming, prepare the broccoli: a) cut off the florets, b) peel the stalks, and c) slice the stalks.

VEGETABLES AND TEMPEH

Toss the sliced broccoli stalks with the cut onions, carrots, steamed tempeh cut in small dice, garlic, oil, basil, and salt in a bowl. (Leave the broccoli florets aside for now).

Transfer to parchment paper covered baking sheet and roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 35 minutes (check near the end of 35 minutes to make sure they are not getting too browned; if they are, move on to the next step with the broccoli florets).

BROCCOLI FLORETS

Toss broccoli florets, oil, and salt in a bowl. Add these florets to the baking sheet and mix with the tempeh/carrot mixture. Continue to roast until the vegetables are not hard, and have browned (about 20 to 30 more minutes). Toss vegetables every 10 minutes during this final period to ensure they do not burn on any one side.

FINISHING

When vegetables are not hard any more and broccoli florets are lightly browned, remove from oven and sprinkle with sweet mirin.

VARIATIONS:

- Use other vegetable combinations such as zucchini, cauliflower, fennel, potatoes, etc.

Serving Ideas: Serve with a cooked whole grain for a complete meal.

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12-Saag Tofu



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	219	
Calories from Fat: 99		
% Daily Values*		
Total Fat	12g	19%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	707mg	29%
Total Carbohydrates	18g	6%
Dietary Fiber	6g	25%
Protein	15g	
Vitamin A		222%
Vitamin C		68%
Calcium		39%
Iron		34%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 30 minutes

Notes: - Based on the Indian dish Saag Paneer, this uses tofu cubes instead of fresh cheese cubes.

- See the "Glossary of Ingredients" for information about making ginger juice.

TOFU

1 tablespoon olive oil

16 ounces firm tofu (pressed to remove as much water as possible)

2 garlic cloves, minced

1/2 teaspoon sea salt

1 tablespoon water

SPINACH

20 ounces frozen spinach

2 teaspoons olive oil

2 large onions, chopped

8 garlic cloves, minced

1/8 teaspoon amchor (dried mango powder)

1 1/2 teaspoons ground yellow mustard seeds

3 teaspoons ground cumin

2 teaspoons ground coriander

1/4 teaspoon cayenne

1 teaspoon ginger juice, fresh (squeezed from fresh, grated ginger root)

3/4 teaspoon sea salt

TOFU

Cut tofu into 3/4-inch cubes. Heat a large skillet (works best if it is non-stick), and when it is hot, add the oil and then the tofu. Saute, flipping the little tofu cubes occasionally, so they get a little crispy and brown on all sides.

Mix together minced garlic, salt, and water. When tofu is browned, add this to the tofu mixing quickly so all of the tofu gets braised with this "sauce". It should cook in quickly. Turn off heat, and set aside for later in the recipe.

SPINACH

While tofu is cooking, defrost spinach, squeeze all the liquid out, and chop. Set aside for use later in the recipe.

While tofu is cooking and spinach is defrosting, Heat a thick bottomed pot over medium-high heat and add oil. Add onion and garlic and saute for about 14 minutes. Add the remaining ingredients except the ginger and salt, and cook for about 3 minutes. Add the defrosted, squeezed, and chopped spinach, the browned tofu, ginger juice, and salt, and cook for about 5 minutes.

VARIATIONS:

- Use some chopped collard greens in place of some of the spinach.

Serving Ideas: Serve with rice.

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12-Savory Tempeh Patties



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	115	
Calories from Fat:	49	
% Daily Values*		
Total Fat	6g	8%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	297mg	12%
Total Carbohydrates	8g	3%
Dietary Fiber	1g	4%
Protein	8g	
Vitamin A		5%
Vitamin C		0%
Calcium		5%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 1 hour

Notes: - An easy way to grind flax seeds is in a coffee grinder.

8 ounces tempeh, thawed

2 tablespoons ground flax seed (or brown rice flour)

2 teaspoons extra virgin olive oil

1 3/4 tablespoons Tamari soy sauce

2 tablespoons sweet sherry (or mirin) (or water)

1/4 teaspoon ground sage

1/4 teaspoon ground rosemary

1/2 teaspoon ground thyme

1/4 teaspoon marjoram

Steam tempeh for 20 minutes. Shred tempeh into mixing bowl. Add remaining ingredients and mix well.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Patties can even stick a little to a non-stick baking sheet which messes up the patties, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Shape into square patties, optionally spray a little olive oil on top, place on the baking sheet, and bake in a 350 degree F (175 degree C) oven (no need to preheat the oven) for 30 minutes until golden brown.

Serving Ideas: Serve with "15-Creamy Roasted Garlic Sauce" (this is another recipe in this cookbook).

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12-Seasoned Pan Fried Tofu Strips



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 140

Calories from Fat: 81

% Daily Values*

Total Fat 10g 15%

Saturated Fat 1g 7%

Cholesterol 0mg 0%

Sodium 70mg 3%

Total Carbohydrates 5g 2%

Dietary Fiber 1g 2%

Protein 11g

Vitamin A 0%

Vitamin C 0%

Calcium 23%

Iron 12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 20 minutes

1 tablespoon dark sesame oil

20 ounces firm tofu (pressed to remove as much water as possible - about 20 minutes)

2 tablespoons ume vinegar

1 tablespoon water

1/8 teaspoon sea salt

Cut tofu into long 1/4" thick by 3/4" wide strips. Heat a large skillet (works best if it is non-stick), and when it is hot, add the oil and then the tofu. Saute, flipping the tofu strips occasionally, so they get a crispy and brown on all sides.

Once they achieve a nice firm texture, mix together the ume vinegar, water, and salt, and add this to the pan with the tofu, and mix quickly so all tofu get seasoned. Cook until liquid absorbs or is evaporated, and turn off heat.

VARIATIONS:

- Use tamari soy sauce in place of the ume vinegar.

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12-Sichuan Tofu



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	167	
Calories from Fat:	72	
% Daily Values*		
Total Fat	9g	13%
Saturated Fat	1g	6%
Cholesterol	0mg	0%
Sodium	1260mg	52%
Total Carbohydrates	14g	5%
Dietary Fiber	2g	7%
Protein	11g	
Vitamin A		39%
Vitamin C		52%
Calcium		27%
Iron		16%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 30 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

BOK CHOY

1/2 pound baby bok choy

TOFU

1 tablespoon dark sesame oil

16 ounces firm tofu (pressed to remove as much water as possible)

SAUCE

1 tablespoon cornstarch

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

2 tablespoons Tamari soy sauce

2 tablespoons brown rice vinegar

1 1/2 teaspoons sea salt

1/4 teaspoon ground black pepper

1/8 teaspoon cayenne, or to taste

1 teaspoon ginger juice, fresh (squeezed from fresh, grated ginger root)

1/2 tablespoon hot chili sauce, or to taste

4 garlic cloves, minced

3/4 cup green onions, chopped (about 6 stalks)

BOK CHOY

Chop the white part of the baby bok choy. Separately, slice the green part. Set both aside.

TOFU

Cut tofu into 1-inch cubes. Heat a large skillet (works best if it is non-stick), and when it is hot, add the oil and then the tofu. Saute, flipping the little tofu cubes occasionally, so they get a little crispy and brown on all sides.

SAUCE

While tofu is cooking, prepare the sauce. Combine all sauce ingredients in a bowl.

Once tofu is browned and a little crispy, add the white part of the bok choy to the tofu, and cook for 1 minute. Add sauce ingredients and cook for 1 minute. Add green part of bok choy, and cook until sauce thickens, and greens wilt. Turn off heat, and add chopped green onion.

VARIATIONS:

- Use steamed tempeh in place of tofu.

Serving Ideas: Serve with rice.

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12-Spicy-Green Chili-Tempeh



Nutrition Facts

Servings per Recipe: 3

Amount Per Serving

Calories	195	
Calories from Fat:	63	
% Daily Values*		
Total Fat	8g	12%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	422mg	18%
Total Carbohydrates	19g	6%
Dietary Fiber	1g	5%
Protein	16g	
Vitamin A		15%
Vitamin C		116%
Calcium		9%
Iron		15%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 3

Preparation Time: 20 minutes

8 ounces tempeh, defrosted

1 teaspoon olive oil

1 large onion, chopped

1 teaspoon cumin powder

4 ounces canned chopped green chilies (I like the mild variety, but use hot if you would like)

1/8 teaspoon sea salt

1 tablespoon Tamari soy sauce

Steam tempeh for 20 minutes.

While tempeh is steaming, heat large skillet on medium to medium-high heat and add oil. Add onion and saute until well browned (about 7-10 minutes). Add cumin and cook 2 minutes. Add chilies and salt.

Cut tempeh into about 40 cubes. Add tempeh to onions and cook for about 10 minutes.

Finish by adding the tamari.

Serving Ideas: Serve over rice or polenta.

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12-Sweet Ginger Tempeh and Sweet Potatoes



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	170	
Calories from Fat:	43	
% Daily Values*		
Total Fat	5g	8%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	424mg	18%
Total Carbohydrates	26g	9%
Dietary Fiber	3g	10%
Protein	7g	
Vitamin A	173%	
Vitamin C	35%	
Calcium	6%	
Iron	8%	

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

VEGETABLES

1 small onion, sliced thin

1 pound sweet potatoes, cut into 1" pieces (about 2 medium sweet potatoes)

2 teaspoons dark sesame oil

1 teaspoon sea salt

3 small zucchini, cut 1/2 inch thick

1 teaspoon dark sesame oil

1/4 teaspoon sea salt

TEMPEH

8 ounces tempeh, defrosted

SAUCE

1/2 cup no-salt-added vegetable broth (or water)

1 cup pineapple-coconut juice/nectar

1 tablespoon raisins, seedless

1 tablespoon coconut shreds

1/4 teaspoon ground nutmeg

1/2 teaspoon ground cinnamon

5 garlic cloves, minced

1 1/2 teaspoons ginger juice, fresh (squeezed from fresh, grated ginger root)

1 tablespoon maple syrup
1 teaspoon dark sesame oil
1/2 teaspoon sea salt

VEGETABLES

Place the sliced onion and cut sweet potato in a large bowl. Add the sesame oil and toss to coat vegetables. Add the sea salt and toss again. Transfer vegetables to a parchment paper covered baking sheet. Place zucchini in a bowl, and toss with oil and salt in the same way. These will not be added to the baking sheet now because they cook much faster than sweet potatoes. Put these zucchini aside to be added to the baking sheet later.

TEMPEH

Slice defrosted tempeh cross-wise to create 1 inch by 1 inch squares. Place sliced tempeh in bottom of a loaf pan (if you are doubling this recipe, use a 9x9 inch baking pan, and if you are more than doubling this recipe, use a 9x13 inch baking pan or multiple pans). The overall goal is to have all the tempeh slices covered in sauce when they are in the baking pan.

SAUCE

Combine all sauce ingredients in a sauce pan, and heat. Once this comes to a simmer, pour it over tempeh in baking dish.

BAKING

Place both the sweet potato/onion baking sheet and the tempeh baking pan (with sauce) into an oven and bake (roast) at 450 degree F (230 degree C) (no need to preheat the oven) for about 30 minutes. At this point, add the prepared zucchini (oiled and salted) to the baking sheet with the sweet potatoes. Mix the sweet potato and zucchini together. Additionally, flip the tempeh in the baking pan so all sides of the tempeh absorb the sauce evenly, and so both the top and the bottom have a chance to get a little brown. Put both the baking sheet and baking pan back into the oven and continue baking/roasted until the sweet potatoes are not hard, and have browned. This could take another 20 minutes, but could be longer to get the sweet potatoes soft. During these last minutes of baking, gently mix the sweet potatoes and zucchini every 10 minutes to ensure they do not burn on any one side. The tempeh sauce should be bubbling (and a little more than half of the sauce absorbed into the tempeh) after a total of 50 minutes, and at that point, the tempeh can be removed.

Once the sweet potatoes are soft, remove from oven. Pour both the tempeh (with the sauce) and sweet potatoes and zucchini into a large bowl, and gently mix the tempeh and vegetables so the sauce covers the vegetables as well.

Makes about 6 cups.

VARIATIONS:

- Add pineapple chunks to the sauce.

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12-Tempeh with a Mediterranean Tomato-Olive Sauce

Servings: 6

Preparation Time: 1 hour

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 345

Calories from Fat: 119

% Daily Values*

Total Fat 12g 19%

Saturated Fat 2g 8%

Cholesterol 0mg 0%

Sodium 558mg 23%

Total Carbohydrates 35g 12%

Dietary Fiber 3g 10%

Protein 16g

Vitamin A 29%

Vitamin C 24%

Calcium 16%

Iron 24%

* Percent Daily Values are based on a 2000 calorie diet.

TEMPEH

16 ounces tempeh, defrosted

SAUCE

6 ounces tomato paste

1 cup no-salt-added vegetable broth

2 cups red wine

1/2 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

1 tablespoon dried basil

2 tablespoons dried oregano

1/2 cup chopped olives

8 garlic cloves, minced

2 tablespoons balsamic vinegar

2 tablespoons olive oil

1/2 teaspoon sea salt

TEMPEH

Slice defrosted tempeh cross-wise to create 3 inch by 1/2 inch strips. Place sliced tempeh in bottom of a 9x9 inch baking pan.

SAUCE

Combine all sauce ingredients in a sauce pan, and heat. Once this comes to a simmer, pour it over tempeh in baking dish.

BAKING

Bake dish in a 450 degree F (230 degree C) oven (no need to preheat oven) until most of the liquid is absorbed into the tempeh (about 45 minutes). About half way through baking, flip the tempeh in the pan so all sides of the tempeh absorb the sauce evenly, and so both the top and the bottom have a chance to get a little brown. Remove from oven, and gently mix the tempeh so the sauce covers more evenly.

VARIATIONS:

- Try using pressed tofu (or even drained garbanzo beans) instead of tempeh.

Serving Ideas: Serve over polenta.

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12-Tempeh with Indian-Style Soy Yogurt Sauce



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	244	
Calories from Fat: 93		
% Daily Values*		
Total Fat	11g	17%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	164mg	7%
Total Carbohydrates	23g	8%
Dietary Fiber	3g	11%
Protein	18g	
Vitamin A		21%
Vitamin C		74%
Calcium		13%
Iron		17%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 40 minutes

Notes: - I like this sauce so much that I often make it by itself and serve it on top of plain rice, or over steamed vegetables.

- See the "Glossary of Ingredients" for information about making ginger juice.

TEMPEH

16 ounces tempeh, defrosted

2 teaspoons extra virgin olive oil

1/4 teaspoon sea salt

3 tablespoons water

SOY YOGURT SAUCE

1 tablespoon vegetable oil spread, non-hydrogenated (or olive oil)

4 teaspoons fennel seeds

2 teaspoons coriander seed

2 teaspoons poppy seeds

1/4 teaspoon ground cardamom

2 medium onions, chopped

6 garlic cloves, crushed

4 ounces canned chopped mild green chilies

8 ounces diced tomatoes, low sodium, drained

12 ounces unsweetened soy yogurt

2 teaspoons ginger juice, fresh (squeezed from fresh, grated ginger root)

1 teaspoon unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

1/8 teaspoon sea salt

1/2 cup chopped cilantro

TEMPEH

Steam the tempeh for 20 minutes. Cut tempeh into 1/2" thick strips. Rub oil on tempeh strips. Heat large skillet on medium to medium-high heat. Add tempeh strips to skillet. Seal/brown one side of the tempeh strips. Flip over and seal/brown the other side (may need another teaspoon of oil if you don't feel like the amount rubbed on the strips was enough).

Combine the salt and water in a small bowl, and when the tempeh is done cooking, add this water mixture and quickly stir. The water mixture will dissolve very quickly, and once the tempeh has dried out, you can turn off the heat.

SOY YOGURT SAUCE

While the tempeh is cooking, heat a thick bottomed pot over medium-high heat and add vegetable oil spread (or other oil). Add the seeds and cardamom and fry for a minute. Immediately add the onion and cook until the onion browns (about 14 minutes). Add the garlic and chilies, and cook another 2 minutes. Lower the heat and add the remaining ingredients (except the cilantro) and heat gently until fully heated through.

Once tempeh is lightly browned and the sauce is finished, pour the sauce on top of the tempeh and gently mix to combine. Heat this mixture for a few minutes to get to the sauce to absorb into the tempeh.

Mix in the cilantro and turn heat off.

VARIATIONS:

- Use tofu instead of tempeh.

Serving Ideas: Serve with rice.

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12-Teriyaki Tempeh

Servings: 3

Preparation Time: 15 minutes

Nutrition Facts

Servings per Recipe: 3

Amount Per Serving

Calories 174

Calories from Fat: 64

% Daily Values*

Total Fat 7g 11%

Saturated Fat 1g 5%

Cholesterol 0mg 0%

Sodium 340mg 14%

Total Carbohydrates 14g 5%

Dietary Fiber trace 0%

Protein 15g

Vitamin A 10%

Vitamin C 0%

Calcium 7%

Iron 10%

* Percent Daily Values are based on a 2000 calorie diet.

8 ounces tempeh, defrosted

1 teaspoon dark (toasted) sesame oil

1 tablespoon Tamari soy sauce

1 tablespoon sweet sherry (or mirin)

Steam tempeh for 20 minutes.

Cut tempeh into thin (1/4" thick) strips. Rub oil on tempeh strips. Heat large skillet on medium to medium-high heat. Add tempeh strips to skillet. Seal/brown one side of the tempeh strips. Flip over and seal/brown the other side (may need another teaspoon of oil if you don't feel like the amount rubbed on the strips was enough).

When sealed, transfer to plate, and splash tamari and sherry over tempeh, mixing to coat evenly.

If you want it more dried out and crispy, place strips into a hot oven and bake for a few minutes to desired consistency.

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12-Tofu Burgers



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	260	
Calories from Fat: 152		
% Daily Values*		
Total Fat	18g	28%
Saturated Fat	2g	9%
Cholesterol	0mg	0%
Sodium	364mg	15%
Total Carbohydrates	14g	5%
Dietary Fiber	3g	14%
Protein	15g	
Vitamin A		171%
Vitamin C		58%
Calcium		23%
Iron		16%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

2 pounds tofu, firm (pressed to remove as much water as possible)

COOKED VEGETABLE MIXTURE

1 tablespoon olive oil

1 large onion, finely chopped

3 carrots, shredded

1 medium red bell pepper, finely chopped

3/4 cup chopped celery, finely chopped (from about 2 stalks)

1/3 cup green onion, finely chopped (about 2 stalks of green onions; white part and most of the green part)

8 garlic cloves, finely chopped (or 1 teaspoon granulated garlic)

1/4 teaspoon sea salt

WALNUT-TOFU MIXTURE

1 cup walnuts

2 tablespoons white miso

2 tablespoons almond butter

1 teaspoon dried basil

1/2 teaspoon sea salt

1 tablespoon ume vinegar

PRESSING TOFU

First, press the tofu to remove as much water as possible from the tofu. This is an important step because if this is not done, the resulting tofu burgers could be too soft and would need more binding (such as flour) for them to hold together. Press the block of tofu between two plates, with a heavy weight on the top plate. Leave to press for about 30 minutes (the water will form a pool on the bottom plate which can be poured off).

COOKED VEGETABLE MIXTURE

Heat a skillet over medium-high heat and add oil. Saute onion for about 10 minutes until it starts to brown. Add the shredded carrots and red bell pepper and continue to cook until the red bell pepper is soft. Add celery, green onion and garlic, and cook another 3 minutes. Add salt and cook another 1 minute. Remove from heat.

WALNUT-TOFU MIXTURE

Place the walnuts in a food processor and process until walnuts are chopped to a corn meal texture. Add miso, almond butter, basil, salt, ume vinegar, and a quarter of the tofu (about a half pound) (crumble it as you put it in) to the food processor with the ground walnuts. Process all these ingredients until well integrated.

FINISHING

Combine together the walnut-tofu mixture (from the food processor) and the cooked vegetables. Finely crumble the remaining tofu into this mixture and mix until well integrated.

BAKING BURGERS

To prepare the burgers:

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Burgers can even stick a little to a non-stick baking sheet which messes up the burgers, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Using your hands, take about 1/2 cup of the mixture (depending how large you want the burgers to be), shape it into a patty, and place it on a the baking sheet. If the mixture seems a little dry or crumbly, and it is difficult to form the burgers, add some water until it gets a little mushy so that the patties can be easily formed, and so they stay together. If the mixture seems a little too wet, add some brown rice flour. Repeat making burgers using all of the millet-bean mixture. You should end up with about 16 small burgers, but you can also make larger burgers.

If desired, spray a little oil on each burger (this will make them brown nicely and give them a lightly crisp crust).

Bake in a 400 degree F (200 degree C) oven (no need to preheat oven) for about 25 minutes, or until the burgers are golden brown and have crispy edges. Flip the burgers half way through to get both sides brown and so they do not burn on any one side. If you prepared the mixture in advance and it was cold from the refrigerator when you started, check to make sure that the burgers are sufficiently warmed through.

VARIATIONS:

- Use different mixtures of finely chopped vegetables; try green beans or parsnips, etc..

Serving Ideas: Serve between toasted bread slices with mustard.

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13- ***** VEGETABLES *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

My favorite recipes in this chapter include:

- Indian Cauliflower
- Spiced Butternut Squash Puree

Some of the easier recipes in this chapter include:

- Roasted Green Beans with Balsamic Vinegar
- Baked Cauliflower
- Brussels Sprouts With Hazelnuts

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13-Baked Cauliflower



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	171	
Calories from Fat:	80	
% Daily Values*		
Total Fat	10g	15%
Saturated Fat	1g	7%
Cholesterol	0mg	0%
Sodium	470mg	20%
Total Carbohydrates	15g	5%
Dietary Fiber	7g	27%
Protein	10g	
Vitamin A		5%
Vitamin C		177%
Calcium		13%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 5 minutes

Notes: - An easy way to cook cauliflower; results in a very soft cauliflower that melts in your mouth.

4 pounds cauliflower flowerets (from about two medium heads of cauliflower) (slice entire cauliflower into thick 1 inch thick slices)

8 garlic cloves, halved

12 1/3 ounces silken tofu (see the "Glossary of Ingredients" for more information about silken tofu)

2 tablespoons olive oil

2 tablespoons vegetable oil spread, non-hydrogenated

2 cups unsweetened soy milk

1 teaspoon ground white pepper

1 1/2 teaspoons sea salt

GARNISH

1/4 teaspoon paprika

Place thick slices of cauliflower flat in the bottom of a oiled 9 x 13 baking pan. Scatter in the halved garlic cloves.

Blend remaining recipe ingredients (either in a food processor or a blender) until smooth. Pour into the baking pan over the cauliflower and garlic.

Cover pan with foil and bake in a 350 degree F (175 degree C) oven (no need to preheat oven) for 50 minutes, or until the cauliflower is soft and most of the liquid has evaporated. Remove foil and continue to bake for another 10 minutes (rest of the liquid should bake off).

GARNISH

Sprinkle paprika over baked cauliflower dish.

Serve.

VARIATIONS:

- Add a chopped fennel bulb to the baking pan with the cauliflower.
- Add chopped chilies to the baking pan with the cauliflower.

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13-Braised Broccoli



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	51	
Calories from Fat:	12	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	211mg	9%
Total Carbohydrates	7g	2%
Dietary Fiber	3g	10%
Protein	3g	
Vitamin A		51%
Vitamin C		151%
Calcium		5%
Iron		5%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 25 minutes

8 cups broccoli florets

**2 cups broccoli stalks, peeled, sliced
(florets and stalks from 4 bunches)**

2 teaspoons olive oil

1 large onion, diced

8 garlic cloves, minced

1/4 teaspoon sea salt

1 tablespoon Tamari soy sauce

1 tablespoon sweet sherry (or mirin)

To prepare the broccoli: a) cut off the florets, b) peel the stalks, and c) slice the stalks.

Heat large skillet on medium to medium-high heat and add oil. Add onion and saute for a few minutes, then add the sliced broccoli stalks (the most tender part of the broccoli plant). Cook until the onion starts to brown (about 8 minutes). Add the broccoli florets and cook a few more minutes. Lastly, add garlic, and cook another few minutes. Add the salt, tamari and sherry at end, and cook one minute.

VARIATIONS:

- Add some sliced carrots after the onion.

- "Braised Brussels Sprouts" - Use halved Brussels sprouts in place of the broccoli. Serve sprinkled with bread crumbs.

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13-Broccoli Rabe with Shiitake Mushrooms



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	109	
Calories from Fat: 10		
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	265mg	11%
Total Carbohydrates	24g	8%
Dietary Fiber	4g	15%
Protein	5g	
Vitamin A		238%
Vitamin C		175%
Calcium		8%
Iron		7%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 30 minutes

Notes: - Broccoli rabe, also called rapini, is more leafy than regular heads of broccoli, and is high in calcium.

1 teaspoon olive oil

1/4 pound shiitake mushrooms, halved (about 1 cup)

1 large onion, diced

5 cups broccoli rabe, chopped (about 2 bunches)

4 cups red cabbage, chopped (about one small head)

4 garlic cloves, minced

3/4 teaspoon sea salt

Heat large skillet on medium to medium-high heat and add oil. Add mushrooms and saute until all liquid is cooked off and mushrooms are well done (could take up to 15 minutes), then add the onion. Cook for about 5 minutes.

Add chopped broccoli rabe and cook a few more minutes.

Add chopped cabbage, and cook for about 10 minutes. Lastly, add garlic, and cook another few minutes. Season with sea salt at end, and cook one minute.

VARIATIONS:

- Add some sliced carrots after the onion.

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13-Brussels Sprouts With Hazelnuts



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	74	
Calories from Fat:	33	
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	134mg	6%
Total Carbohydrates	8g	3%
Dietary Fiber	3g	12%
Protein	3g	
Vitamin A		11%
Vitamin C		93%
Calcium		4%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 25 minutes

2 teaspoons sesame oil

1 medium onion, diced

1 1/4 pounds Brussels sprouts, cut in half

6 garlic cloves, minced

1/2 teaspoon sea salt

1/4 cup ground hazelnuts

Heat large skillet on medium to medium-high heat and add oil. Add onion and saute for a few minutes, then add the halved Brussels sprouts. Cook until the onion starts to brown (about 8 minutes). Add garlic, and cook another couple minutes. Add the salt and ground nuts, and cook one minute.

VARIATIONS:

- Add some sliced carrots after the onion and right before the Brussels sprouts.

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13-Collards with Corn and Red Bell Pepper



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	81	
Calories from Fat:	9	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	212mg	9%
Total Carbohydrates	16g	5%
Dietary Fiber	7g	29%
Protein	5g	
Vitamin A		149%
Vitamin C		151%
Calcium		25%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 25 minutes

Notes: - Collards are one of the very nutritionally dense greens (like kale).

- Be careful not to overcook greens. If you have had boiled greens, and did not like them, give this dish a try as greens prepared in a saute method are much more palatable than boiled greens (at least some of us think so). This dish could convert some of those who have not liked greens in the past.

1/2 teaspoon olive oil

1 large onions, chopped

1 medium red bell peppers, diced

3 pounds collard greens, chopped (thick stems removed) (no long stringy pieces) (about 48 leaves)

1/2 teaspoon cayenne

1 cup corn, frozen

3/4 teaspoon sea salt

Heat a thick bottomed pot over medium-high heat and add oil. Add onion and saute for about 7 minutes. Add red bell pepper and continue to cook for 3 minutes. Add collard greens and cook for another 4-5 minutes. Add the cayenne, frozen corn, and sea salt and cook for about 3+ minutes.

VARIATIONS:

- Could add cooked black beans to this dish with the corn.

- Try vegetable variations in addition to or in place of red bell peppers, e.g., add carrots, green chilies, fermented black beans, etc.

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13-Creamed Kale



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	154	
Calories from Fat:	53	
% Daily Values*		
Total Fat	7g	10%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	349mg	15%
Total Carbohydrates	21g	7%
Dietary Fiber	4g	17%
Protein	7g	
Vitamin A		303%
Vitamin C		342%
Calcium		26%
Iron		19%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 25 minutes

Notes: - Kale is one of the very nutritionally dense greens (like collards).

- Be careful not to overcook greens. If you have had boiled greens, and did not like them, give this dish a try as greens prepared in a saute method are much more palatable than boiled greens (at least some of us think so).

3 pounds kale (about 3 bunches)

1 teaspoon olive oil

1 large onion, chopped

1/2 teaspoon sea salt

"CREAM" MIXTURE

1/4 cup almond butter

1/4 cup water

2 tablespoons white miso

1/2 teaspoon ground white pepper

Prepare kale by washing and cutting the leaf part from the stem. Discard the stems (they are too woody for a creamed kale dish). Spin the leaves in a salad spinner to get them completely dry. Finely chop the leaves.

Heat a large pot over medium-high heat and add oil. Add onion and saute for about 8 minutes. Add kale and continue to cook for 4 minutes. Add salt and cook for another minute.

Add kale and "cream" mixture ingredients to a food processor and blend until mixture is fairly smooth (about 5 minutes). Transfer back to the large pot and heat for about 3+ minutes.

VARIATIONS:

- Use collards instead of kale.

Serving Ideas: Serve as a sauce over rice and roasted vegetables.

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13-Glazed Arame

Servings: 8

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 50

Calories from Fat: 6

% Daily Values*

Total Fat 1g 1%

Saturated Fat trace 0%

Cholesterol 0mg 0%

Sodium 345mg 14%

Total Carbohydrates 10g 3%

Dietary Fiber trace 0%

Protein 1g

Vitamin A 1%

Vitamin C 1%

Calcium 2%

Iron 2%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - Arame is the most mild of the sea vegetables, so it is a good introductory sea vegetable. The saltiness and sweetness added to this side dish also helps mellow the sea vegetable.

3 ounces arame sea vegetable

1 teaspoon dark (toasted) sesame oil

2 tablespoons Tamari soy sauce

2 tablespoons sweet sherry (or mirin)

4 tablespoons brown rice syrup

Wash arame in multiple changes of water until water that is poured off is fairly clear. Let soak in fresh water (fully covered) for about 10-15 minutes. Drain again.

Heat large skillet on medium to medium-high heat. Add oil to skillet, spread around, and add arame, quickly mixing to get oil evenly on all arame. Seal for about 4 minutes, then add tamari, sherry, and brown rice syrup. Cook gently for 5 more minutes.

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13-Hearty Greens and Chickpea Saute



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	153	
Calories from Fat:	19	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	297mg	12%
Total Carbohydrates	26g	9%
Dietary Fiber	8g	34%
Protein	8g	
Vitamin A		282%
Vitamin C		108%
Calcium		28%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 25 minutes

Notes: - Be careful not to overcook greens. If you have had boiled greens, and did not like them, give this dish a try as greens prepared in a saute method are much more palatable than boiled greens (at least some of us think so). This dish could convert some of those who have not liked greens in the past.

GREENS

1 teaspoon olive oil

2 large onions, chopped

3 medium carrots, sliced

3 pounds mixed hearty greens, chopped (e.g., collards, kale, and/or chard) (thick stems removed) (no long stringy pieces) (about 48 leaves)

CHICKPEA MIXTURE

1 1/2 cups garbanzo beans, cooked, rinsed, drained (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

3/4 cup red wine

1/2 teaspoon sea salt

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

FINISHING

1/2 teaspoon sea salt

GREENS

Heat a skillet over medium-high heat and add oil. Add onions and saute for 7 minutes. Add carrots and cook for 4 minutes. Add mixed hearty greens and cook until all vegetables are done.

CHICKPEA MIXTURE

While vegetables are sauteing, combine chickpeas, wine, first portion of salt, and sugar in a small pan and cook together. Cook gently until there is no liquid left. The idea is to impact a sweetened red wine flavor into the chickpeas.

FINISHING

When vegetables are done sauteing, add second portion of salt, stir, and then add the chickpeas mixture and cook for about 1 minute.

1 serving = about 3/4 cup.

VARIATIONS:

- Instead of using chickpeas, try another bean such as white beans.

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13-Indian Cauliflower (Phool Gobi)



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	78	
Calories from Fat: 24		
% Daily Values*		
Total Fat	3g	5%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	352mg	15%
Total Carbohydrates	12g	4%
Dietary Fiber	4g	16%
Protein	3g	
Vitamin A		8%
Vitamin C		100%
Calcium		5%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 50 minutes

1 tablespoon olive oil

2 teaspoons ground coriander

1 tablespoon cumin seed

3/4 teaspoon ground fenugreek seed

2 medium onions, diced

6 cups cauliflower flowerets (from one large head of cauliflower) (don't cut the florets, instead try to separate them with your fingers so they are about 2 inch cubes)

3 medium fresh tomatoes

1 teaspoon sea salt

Heat large skillet on medium to medium-high heat and add oil. Add spices and cook about 10 to 60 seconds until fragrant. Add onion and saute for a about 3 minutes. Then reduce heat and continue to saute until the onions are very brown (about 10 more minutes). Reduce heat more if the onions start to stick or the bottom of the pan starts to brown too much.

Add cauliflower and mix so the onions get tossed around with the cauliflower. Cook for about 10 minutes without a lid, stirring occasionally (not bad if the cauliflower gets little small light brown areas).

Cut the fresh tomatoes in half, and with a shredder where the cut side of the tomato is down, shred the flesh of the tomatoes into the pan with the onion-cauliflower mixture. After shredding the flesh in, you should just be left with the skin which you can discard. Do this for all the fresh tomato halves. Mix the tomato flesh and salt in with the onions and cauliflower.

Always stir gently after the cauliflower starts to become soft so that all the cauliflower flowerets don't completely fall apart.

Cover pan, and cook for about 20 minutes until the cauliflower is tender and the sauce thickens a little. If you want the sauce a little thicker, add a little bit of flour and cook another 2 minutes.

Spoon some of the sauce at the bottom of the pan onto a plate, add cauliflower chunks, and serve.

VARIATIONS:

- Use canned tomato sauce instead of fresh tomato puree to make the preparation faster.

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13-Kale with Sun-Dried Tomatoes



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	96	
Calories from Fat:	11	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	224mg	9%
Total Carbohydrates	19g	6%
Dietary Fiber	4g	15%
Protein	6g	
Vitamin A		303%
Vitamin C		343%
Calcium		23%
Iron		17%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 25 minutes

Notes: - Kale is one of the very nutritionally dense greens (like collards).

- Be careful not to overcook greens. If you have had boiled greens, and did not like them, give this dish a try as greens prepared in a saute method are much more palatable than boiled greens (at least some of us think so). This dish could convert some of those who have not liked greens in the past.

1/4 cup sun-dried tomatoes (about 6 halves)

1/4 cup boiling water

1/4 teaspoon olive oil

1 large onion, chopped

3 pounds kale, remove as much or as little of the kale stem as desired, chopped (about 3 bunches)

1/2 teaspoon sea salt

Set sun-dried tomatoes to soak in boiling water. Set aside.

Heat a large pot over medium-high heat and add oil. Add onion and saute for about 7 minutes. Add kale and continue to cook for about 5 minutes until kale is done.

Drain the sun-dried tomatoes and slice them. Add them and the sea salt to the kale mixture. Cook for about 3+ minutes.

VARIATIONS:

- Try vegetable variations in addition to or in place of tomatoes, e.g., add carrots, green chilies, fermented black beans, etc.

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13-Orange Glazed Broccoli with Carrots and Kale



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	132	
Calories from Fat:	15	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	378mg	16%
Total Carbohydrates	26g	9%
Dietary Fiber	5g	19%
Protein	6g	
Vitamin A		373%
Vitamin C		292%
Calcium		15%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 30 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

4 cups broccoli florets

1 cup broccoli stalks, slivered

(need ~2 bunches to have enough florets)

1 teaspoon olive oil

1 large onion, diced

3 carrots, sliced

1 pound kale, chopped (or collards)

1 teaspoon sea salt

GLAZE

1 cup orange juice (fresh squeezed from about 2 oranges)

1 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

1 tablespoon sweet sherry (or mirin)

4 tablespoons sorghum flour (or brown rice flour or spelt flour)

To prepare the broccoli: a) cut off the florets, b) select the most tender, and least woody stalks (enough to make the slivered stalks called for in the ingredients), and c) sliver the stalks.

Heat large skillet on medium to medium-high heat and add oil. Add onion and saute for a few minutes, then add the slivered broccoli stalks (the most tender part of the broccoli plant). Cook until the onion starts to brown (about 7 minutes).

Add carrots and continue to cook. Add the broccoli florets and cook for 3 more minutes. Add kale and cook a few more minutes until everything is done. Add sea salt.

GLAZE

Combine juices, sherry and flour, and add to the vegetables. Cook for a few minutes until glaze has thickened.

VARIATIONS:

- Use red bell pepper in addition to, or in place of, carrots.

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13-Roasted Green Beans with Balsamic Vinegar



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 39

Calories from Fat: 5

% Daily Values*

Total Fat	1g	1%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	183mg	8%
Total Carbohydrates	8g	3%
Dietary Fiber	3g	14%
Protein	2g	
Vitamin A		13%
Vitamin C		28%
Calcium		4%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

2 pounds green beans

5 garlic cloves, crushed

1 teaspoon olive oil

1/2 teaspoon sea salt

2 tablespoons balsamic vinegar

1/4 teaspoon sea salt

Toss green beans, garlic, olive oil, and salt in baking dish, and roast in a 350 degree F (175 degree C) oven (no need to preheat oven). After 20 minutes, pour the balsamic vinegar over the green beans on the baking sheet, stir, and continue to roast in over for another 10 minutes, or until the green beans have the texture you would like.

Once removed from oven, add 1/4 teaspoon of sea salt and stir.

VARIATIONS:

- "Roasted Asparagus" - use asparagus spears in place of green beans.
- Try this with other vegetables.

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13-Roasted Mexican-Style Vegetables



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	79	
Calories from Fat: 14		
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	248mg	10%
Total Carbohydrates	14g	5%
Dietary Fiber	4g	16%
Protein	3g	
Vitamin A		156%
Vitamin C		213%
Calcium		5%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

Notes: - Depending on the chilies used, and on the amount of cayenne used, this dish can be very spicy.

1 large onion, thinly sliced

3 large red bell peppers, cut into 2" pieces

2 large carrots, cut into 2" pieces

1/2 medium red cabbage, cut into 2" pieces

2 medium Anaheim chili peppers, cut into 2" pieces

1 cup kidney beans, cooked, rinsed, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

2 teaspoons extra virgin olive oil

2 teaspoons cumin powder

2 tablespoons dried oregano

1/8 teaspoon cayenne, to taste

1 teaspoon sea salt

2 tablespoons red wine (optional)

Toss cut vegetables, kidney beans, oil, herbs, spices, salt, and wine if desired in a bowl.

Transfer to parchment paper covered baking sheet and roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 50 minutes, or until the vegetables are not hard, and have browned. During the last 30 minutes of roasting, toss vegetables every 10 minutes to ensure they do not burn on any one side.

VARIATIONS:

- Add pitted olives. Note: this will increase the percentage of calories from fat.

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13-Roasted Mixed Vegetables



Servings: 6

Preparation Time: 40 minutes

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	80	
Calories from Fat:	11	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	328mg	14%
Total Carbohydrates	16g	5%
Dietary Fiber	4g	14%
Protein	2g	
Vitamin A		142%
Vitamin C		35%
Calcium		4%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - These vegetables are great for using in other dishes because their flavor is dramatically enhanced after roasting. For example, these vegetable can be chopped smaller and added to a grain to make burgers/patties.

- 1 large onion, thinly sliced**
- 2 large potatoes, cut into 2" pieces**
- 2 large carrots, cut into 1" pieces**
- 3 cups green beans, cut into 2" pieces**
- 5 garlic cloves, crushed**
- 1 1/2 teaspoons olive oil**
- 1 teaspoon sea salt**

Toss cut vegetables, oil, and salt in a bowl.

Transfer to a parchment paper covered baking sheet and roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 40 minutes, or until the vegetables are not hard, and have browned. During the last 20 minutes of roasting, toss vegetables every 10 minutes to ensure they do not burn on any one side.

VARIATIONS:

- Use herbs and spices for different flavors (rosemary and/or basil for an Italian flavor, or garam masala for an Indian flavor).

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13-Roasted Root Vegetables



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	199	
Calories from Fat: 12		
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	264mg	11%
Total Carbohydrates	44g	15%
Dietary Fiber	6g	23%
Protein	4g	
Vitamin A		676%
Vitamin C		70%
Calcium		6%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 40 minutes

Notes: - I love to roast vegetables because it is so simple, requires very little attention, and always dramatically heightens the flavors of the vegetables. Root vegetables always get sweeter with roasting.

- 1 large onion, thinly sliced**
- 2 large potatoes, cut into 2" pieces**
- 3 1/2 pounds sweet potatoes, cut into 2" pieces (about 4 large sweet potatoes)**
- 2 large carrots, cut into 1" pieces**
- 5 garlic cloves, crushed**
- 1 1/2 teaspoons olive oil**
- 2 tablespoons dried dill weed**
- 1 teaspoon sea salt**

Toss cut vegetables, oil, dill, and salt in a bowl.

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). The vegetables can even stick a little to a non-stick baking sheet which messes up the vegetables, so I greatly prefer parchment paper because it always makes for easy removal and cleanup.

Transfer vegetables to the baking sheet and roast in a 450 degree F (230 degree C) oven (no need to preheat oven) for about 50 minutes, or until the vegetables are not hard, and have browned. During the last 30 minutes of roasting, toss vegetables every 10 minutes to ensure they do not burn on any one side.

VARIATIONS:

- Add sliced celery (during the last 30 minutes of roasting) for a crunch.
- Use different types of herbs or spices in place of dill weed (such as rosemary, basil, or garam masala for an Indian flavor).

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13-Sautéed Collards with Preserved Lemon and White Beans



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	133	
Calories from Fat:	13	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	367mg	15%
Total Carbohydrates	25g	8%
Dietary Fiber	9g	36%
Protein	9g	
Vitamin A		116%
Vitamin C		116%
Calcium		27%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 25 minutes

Notes: - Be careful not to overcook greens. If you have had boiled greens, and did not like them, give this dish a try as greens prepared in a saute method are much more palatable than boiled greens (at least some of us think so). This dish could convert some of those who have not liked greens in the past.

1 teaspoon olive oil

2 medium onions, chopped

1/2 whole preserved lemon, chopped (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

1 1/2 cups white beans, cooked, drained, rinsed (a 15 oz. can is about 1 1/2 cups) (see "Glossary of Cooking Terms" for more information about cooking beans)

2 tablespoons preserved lemon soaking liquid (the liquid that was used to preserve the above lemons; you may want to use less depending how salty your liquid is - see directions - or use water)

1/2 teaspoon sea salt (or maybe a little more depending on the salt level in the preserved lemon soaking liquid - see directions)

2 pounds collard greens, chopped (thick stems removed) (no long stringy pieces) (about 32 leaves)

GARNISH

1/4 whole preserved lemon, sliced in 6 slivers (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

Heat a large pot over medium-high heat and add oil. Add onions and saute until they start to brown a little.

Add the chopped preserved lemon, and cook another 3 minutes. Add the beans, the preserved lemon soaking liquid, and salt, and continue to cook for another 3 minutes. (Note: the preserved lemons and the preserved lemon soaking liquid can be very salty, so use less soaking liquid and salt if you want the overall dish to be less salty; the amount of preserved lemon soaking liquid called for in this recipe is based on a soaking liquid from the "04-Preserved Lemons" recipe in this book; if you use a different preserved lemon recipe, the soaking liquid may end up to be more or less salty, so adjust as needed.)

Add the chopped collard greens, and cook until wilted. Do not overcook.

GARNISH

When serving, garnish with slivers of preserved lemon.

VARIATIONS:

- Instead of using white beans, try another bean such as black eyed peas or garbanzo beans.

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13-Spiced Butternut Squash Puree



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	85	
Calories from Fat:	4	
% Daily Values*		
Total Fat	trace	1%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	54mg	2%
Total Carbohydrates	21g	7%
Dietary Fiber	3g	12%
Protein	2g	
Vitamin A		238%
Vitamin C		60%
Calcium		9%
Iron		7%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 1 hour 10 minutes

4 pounds butternut squash (about 2 medium squash) (or another type of winter squash) (or about 25 ounces/3 cups of canned pumpkin) (other types of winter squash such as pumpkin or acorn squash also work well in this recipe)

1/2 teaspoon olive oil

1 tablespoon ground fennel seeds

3/4 teaspoon ground cardamom

1 tablespoon green chili peppers, minced (or 1/8 teaspoon cayenne pepper)

2 tablespoons maple syrup (or to taste)

1/4 teaspoon sea salt

GARNISH

3 tablespoons lime juice (from 2 fresh limes)

Wash squash. Place whole squash in the oven, and bake at 375 degrees F (190 degrees C) (no need to preheat the oven). Bake until the entire squash is very soft (test with a fork). This could take around an hour, but test to be sure the squash is soft so that it will puree very easily.

Cut open, seed, and peel the cooked squash. The squash should be very tender when it is fully cooked. Place the pulp in a food processor and puree (alternatively, puree by hand in a bowl with a hand mixer or a potato masher; if it is not very soft, then it is better to use the food processor because it can puree better).

(I think the flavor of fresh baked squash is better, but you can also use canned pumpkin puree if you don't have time to bake your own. If using canned squash/pumpkin puree, this dish is very quick to make.)

Heat a skillet over medium-high heat and add oil. Add the fennel seed, cardamom, and the chilies. After a few seconds, add the squash puree, maple syrup, and salt. Cook, stirring frequently, until thickened and heated through, about 5 minutes. Before serving, sprinkle with lime juice.

Makes 4 cups.

Serving Ideas: Serve with toasted, shredded coconut and/or hazelnuts.

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13-Tsimmes



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	51	
Calories from Fat:	4	
% Daily Values*		
Total Fat	trace	1%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	84mg	4%
Total Carbohydrates	12g	4%
Dietary Fiber	2g	9%
Protein	1g	
Vitamin A		406%
Vitamin C		11%
Calcium		2%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 30 minutes

Notes: - A simple Eastern European-Jewish dish.

1/2 teaspoon extra virgin olive oil

8 large carrots, cut 1/4 inch thick

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon cayenne (or more to taste)

1/4 teaspoon sea salt

2 tablespoons brown rice syrup

Heat large skillet on medium heat and add oil. Add carrots (cut like disks) and saute in the pan until soft, but do not let them brown. Add spices, salt, and brown rice syrup, and cook for another 2 minutes.

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14- ***** DESSERTS *****



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A	0%	
Vitamin C	0%	
Calcium	0%	
Iron	0%	

* Percent Daily Values are based on a 2000 calorie diet.

- For more vegan dessert recipes, see the "sister" cookbook "Desserts Of Vitality" available at <http://www.vitalita.com/>

My favorite recipes in this chapter include:

- Chocolate-Raspberry Cake
- Kahlua-Chocolate Chunk Ice Cream
- Peanut Butter-Chocolate Chunk Cookies

Some of the easier recipes in this chapter include:

- Autumn Pear Pie
- Chocolate Icing (served as a Chocolate Mousse)

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14-* Dessert Notes *



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

Dessert Notes:

TECHNIQUES FOR MAKING A LOWER FAT DESSERT

If you want to try to make some of the desserts in this cookbook lower in fat, try the following (see the "Cake Notes" section later for specific information about cakes):

- 1) use applesauce and/or prune puree in place of some or all of the oil (see below)
- 2) use water in place of coconut milk (if the original recipes calls for coconut milk)
- 3) use fewer or no nuts and/or shredded coconut
- 4) if the dessert calls for hard chocolate (mainly non-dairy bittersweet chocolate), use cocoa in its place - replace each ounce (27 grams) of hard chocolate with 3 tablespoons of cocoa.

TECHNIQUES FOR MAKING A MORE DECADENT DESSERT

If you want to try to make some of the desserts in this cookbook more "decadent", try the following:

- 1) use oil (such high oleic sunflower oil) in place of applesauce and/or prune puree.
- 2) use unrefined coconut oil or non-hydrogenated vegetable shortening in place of liquid oil (such as high oleic sunflower oil) and/or applesauce and/or prune puree (see the OILS section below for more information).
- 3) use coconut milk in place of water
- 4) use more nuts and/or shredded coconut
- 5) if the cake calls for cocoa, use chopped, ground or melted hard chocolate (mainly non-dairy bittersweet chocolate) in its place - replace each 3 tablespoons of cocoa with 1 ounce (27 grams) of hard chocolate.

FAT REPLACERS

To lower the fat content of desserts (mainly baked desserts like cakes, cookies, and muffins), applesauce is commonly used. As an alternative to applesauce, I have successfully used fresh apple puree (with skin included). I often use fresh apples by adding chunks of fresh apple (with their skins) together with the other liquid ingredients, and then blending it all together (either in a food processor, or with an electric hand blender (immersion blender) with a sharp blade). In general, 1/3 of a medium cored apple is equal to about 4 tablespoons of applesauce.

In addition to applesauce being a fat-replacer, it is possible to use prune puree (consider if the prunes will have a negative effect on the flavor of the dessert you are creating). Prune puree is made by warming dried prunes in hot water, and blending it all together into a smooth, thin paste (similar in consistency to applesauce).

FLOUR

I recommend that you use fresh ground flours, that is, grind your own flours from whole grains right before you are going to use the flour. This makes for the best tasting desserts because the flour (which has not been sitting around already ground) has not had a chance to stale and the fat in the flour has not had a chance to get bitter or go rancid. Grinding your own flour does take some extra effort, but I have found that people eating the desserts really appreciate the fresher flavor. Pre-ground flours (either from a bulk bin or from pre-packages bags produced by manufactures such as Bob's Red Mill or Arrowheads Mills) are certainly acceptable sources since many people will not have the capability to grind their own flour from whole grains.

When making brown rice flour, use short-grain brown rice instead of long-grain, basmati, or sweet brown rice; the short-grain rice creates the most finely textured flour. I have also tried making brown rice flour with 100% sweet brown rice (since it is also a short-grain rice), but the effect of this flour was to create a baked good that was too dense and gummy, similar to mochi (a product made from pounding cooked sweet brown rice). I have successfully used flour made from sweet brown rice as a small portion of the flour in a recipe (not so much in cakes, but more so in brownies and cookies), and have liked the resulting texture since it acts like a binder, similar to tapioca flour or tapioca powder. You just don't want to use too much, or it will make the texture too goeey.

Whether using freshly ground flour or already ground flour (i.e., from a bag or bulk bin), fluff up the flour in the bag or container with a fork so that each cup will weigh 4 ounces. If you measure it while it is compressed, you could end up with significantly more flour, and this could effect the results.

The cake and pie crust recipes generally call for brown rice flour or other non-gluten flours. More information about the why this cookbook emphasizes non-gluten flours and grains can be found at the beginning of this cookbook. In general, any combination of the below listed flours can be used. Cookies are especially easy to use a more diverse set of flours, and any of the below listed flours are possibilities.

Non-gluten flours to use for desserts: whole-grain brown rice (from short grain rice or from sweet brown rice, but only in small proportions), whole-grain amaranth, whole-grain teff, whole-grain millet, and/or sorghum flour.

Flours with gluten to use for desserts: whole-grain pastry wheat, whole-grain kamut (very similar to wheat), whole-grain spelt (very similar to wheat), and/or whole-grain oat (either ground from oat groats or from food processed rolled oats).

Often, when a recipe calls for non-gluten flour (like brown rice flour), it also calls for finely ground tapioca powder and/or ground flax seed to assist in the binding of the non-gluten flour. (Note, you can either buy tapioca powder or grind it yourself from tapioca balls - one way to grind tapioca balls to a powder is to use a coffee grinder.) If you don't want to use a non-gluten flour (e.g., if you want to use whole wheat pastry flour or spelt flour), then all 3 of these dry ingredient items can be replaced with a flour that contains gluten.

NOTE: As you change the flours used in a dessert, the proportion of wet ingredients required may change (due to different moisture levels in different flours, and how they absorb moisture), so adjustments may be needed to give the right consistency to the batter/dough. For example, teff flour in a pie crust may not require as much liquid as whole wheat pastry flour to make a good, rollable pie crust dough. Additionally, using pre-ground flours instead of fresh ground flours from whole grains may change the amount of wet ingredients required. Lastly, humidity at time of baking and length of flour storage can cause the amount of wet ingredients required to vary from those stated in the recipes.

SWEETENERS

Maple syrup is the most common sweetener called for in this cookbook because it is natural and unrefined, contains some nutrients (unlike white sugar), is very sweet (which is important for making good, satisfying desserts), its flavor is very pleasant, it adds moisture, and it goes well with many desserts. Agave nectar (light agave nectar syrup) is also a very good liquid sweetener that can be used in addition to maple syrup, or in place of it. It has many of the same characteristics of maple syrup (natural, unrefined, very sweet), except that its flavor is very subtle, similar to honey. Powdered Sucanat (see the "Glossary of Ingredients") is a good choice if you are looking for a non-liquid sweetener (it is very sweet like maple syrup; these two can be used interchangeably, but with modification to the amount of liquids; see below in "Sweetener Substitutions").

Brown rice syrup and barley malt syrup are two of my most preferred natural sweeteners because they are complex sugars which are not hard on the body/blood sugar levels. Brown rice syrup is my favorite sweetener because it has the most mild flavor (not as strong as barley malt syrup), and its pH is closer to our bodies pH than any of the other sweeteners, making it the most gentle on our bodies. Keep in mind that both brown rice syrup and barley malt syrup are about half as sweet as maple syrup.

Often times I "balance" brown rice syrup with maple syrup in a recipe because brown rice syrup all by itself has a slightly bitter butterscotch flavor, so I like to round out that flavor with the straight sweet flavor of maple syrup.

I also like blackstrap molasses, sorghum syrup, and ribbon cane syrup which have very distinctive flavors. Molasses is generally only good for certain situations where its strong flavor works with the dessert.

Other alternative sweeteners include: sucanat syrup (liquid), concentrated fruit juice (e.g., apple), date sugar (dry), date syrup, brown rice powder (dried brown rice syrup), barley malt powder, and maple sugar (dry).

For specific information about sweeteners for cakes, see "Cake Notes" later in this book.

SWEETENER SUBSTITUTIONS

As mentioned above, when replacing a liquid sweetener (such as maple syrup) with a dry sweetener (such as sucanat), the liquid quantities will have to be increased to make up for the loss of liquid. Vice versa for replacing dry sweeteners with liquid sweeteners. In general, I do not recommend replacing liquid sweeteners with dry sweeteners in icing and uncooked custard recipes because the dry sweeteners tend to be gritty in these cases (because they are not cooked in a liquid).

When replacing liquid sweeteners with other liquid sweeteners, the main consideration is sweetness. A secondary consideration is the flavor; brown rice syrup and barley malt syrup have a slightly bitter flavor; if large quantities are used, they can give a dessert too much of a bitter edge; it is often best to balance these slightly bitter syrups with other "non-bitter" sweeteners such as maple syrup, agave nectar, sucanat, or concentrated fruit juice.

When making variations to recipes, it is common to change the proportions of maple syrup and brown rice syrup/barley malt syrup (especially in cookie recipes where texture is greatly effected by the type of sweetener used). As mentioned above, brown rice syrup and barley malt syrup are half as sweet as maple syrup. Therefore, if you want to replace some of the maple syrup called for in a recipes (e.g., a cookie recipe), with brown rice syrup, and you want to keep the recipe with the same level of sweetness, you should make some modification to add additional sweetness. When replacing small quantities of maple syrup with brown rice syrup (e.g., 2 tablespoons of maple syrup), it is generally fine to go ahead and simply use twice as much brown rice syrup to get to the same sweetness. When replacing larger quantities of maple syrup (e.g., replacing 1/2 cup of maple syrup), it is best not to use twice as much brown rice syrup to get the same level of sweetness. Rather, it is best to use a slightly larger quantity of brown rice syrup, and then supplement that with a dry sweetener (e.g., sucanat). This way, the proportion of liquid ingredients to dry ingredients will not be significantly effected. For instance, if there was a cookie recipe that called for 1 cup of maple syrup, and you wanted to replace half of that with brown rice syrup, you could use 1/2 cup maple syrup, 2/3 cup brown rice syrup, and 3 tablespoons sucanat. This substitution does increase the total amount used, but does not significantly change the proportion of dry to wet ingredients, nor does it significantly change the sweetness.

OILS

The most common oil used in these desserts is high oleic sunflower oil (sometimes called high heat instead of high oleic). I like it because it is high in monounsaturated fats (healthier than polyunsaturated fat and stand up better to heat), not a heavy oil, and has very little flavor, allowing the flavor of the dessert to shine through. See the "Glossary of Ingredients" under "high oleic sunflower oil" for more information.

Possible oils/fats to use in place of high oleic sunflower oil, that also have a high monounsaturated fat content, include:

- High oleic (high heat) safflower oil
- High oleic (high heat) canola oil (or regular canola oil which still has a fairly high proportion of monounsaturated fats)
- Olive oil (where a little olive flavor is OK; works especially well when very little oil is needed, and the dish/dessert has a strong flavor from other ingredients)

Possible replacement oils that are a little higher in polyunsaturated fats (which are not as healthy) but still have a large proportion of monounsaturated fats include:

- walnut oil (refined) (refer to the "Glossary of Ingredients")
- Regular sunflower oil
- Regular safflower oil

Other good replacement oils/fats (these generally have a higher saturated fat content, but are without trans fatty acids):

- Coconut oil (unrefined) (refer to the "Glossary of Ingredients")
- Vegetable Oil Spread (Non-Hydrogenated) (refer to the "Glossary of Ingredients")
- Vegetable Shortening (Non-Hydrogenated) (refer to the "Glossary of Ingredients")

Additionally, you may like to experiment with other oils such as unrefined hazelnut, unrefined almond, or unrefined

walnut if these fit with the flavor of the dessert you are making. These are all higher in polyunsaturated fats, so are not as healthy, but the flavor combination is sometimes very interesting.

Refined Vs. Unrefined

Oils can either be unrefined or refined. In general, refined oils tend to be lighter and with less flavor in baked goods, and can go to higher temperatures without breaking down or burning. Unrefined oils (some manufactures produce unrefined sesame oil, unrefined sunflower oil, unrefined safflower oil, and unrefined soy oil for example) can be more healthful, but can sometimes make cakes and some other baked goods heavier (denser) and with a stronger flavor of the oil. Depending on what you are trying to achieve as far as texture and flavor, they can sometimes be a good choice. For example, in some cookies and brownies, a heavier oil with more flavor can be a good thing. Unfortunately there are very few unrefined oils high in monounsaturated fat; the best example is unrefined high oleic sunflower oil (which is not so easy to find) [there is also unrefined sesame oil, but that has more polyunsaturated fats than high oleic sunflower oil]; make sure any oil you choose can go up to at least 212 degrees F (100 degrees C) as some unrefined oils should only be used at lower cooking temperatures. Even if the oven temperature for a baked good is around 375 degrees F (190 degrees C), it is still alright to use oils that should only be heated to 212 degrees F (100 degrees C) because the internal temperature of the baked good probably will not go over that temperature.

In the end, the choice for a oil/fat comes down to:

- texture - an oil that will produce a good texture in the final product
- heat - an oil that will not degrade when cooked at the temperature required in the recipe (an oil high in monounsaturated fat is more heat stable)
- health aspects - an oil high in monounsaturated fat and low in polyunsaturated fat
- flavor - an oil that has little flavor or a flavor that is complementary in the final product

The oils that I find that fit these criteria the best in almost any case are high oleic sunflower oil and unrefined coconut oil.

GARNISHES

I like to garnish desserts with various colorful food to enhance the presentation. For example, fresh fruit (either whole, sliced, or pureed as a sauce) add a very nice color contrast to some desserts (particularly ice creams/sorbets). I also like toasted nuts for texture diversity (again, especially with ice creams/sorbets). I often glaze these nuts with maple syrup (and sometimes a bit of oil and/or some liqueur) so they have a shiny look instead of a dull look (see "Glossary of Cooking Terms" for more information on toasting/glazing nuts, or see the "14-Frangelico-Glazed Toasted Hazelnuts" recipe as an example). Other possible garnishes are shaved chocolate pieces, citrus zest in long thin strands, edible flours, dried fruits, candied ginger, and toasted shredded coconut.

For specific garnishing ideas for cakes, see "Cake Notes" later in this section.

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14-* Cake Notes *



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

Cake Notes:

BASIS FOR THE VEGAN CAKES IN THIS CHAPTER

All of the cakes in this cookbook are based on the "Maple Cake" (see the recipe below). I have listed two versions of this cake: the "Maple Cake" and the "Maple Cake-Low Fat."

The "Maple Cake" version is richer, and I have found that people who are used to traditional desserts (with butter, cream, refined sugar, etc.) find this version more satisfying. Some people who follow a low-fat diet, consider this a special occasion cake.

The "Maple Cake-Low Fat" is particularly low-fat with less than or equal to 15% calories from fat. The methods employed to make this a lower fat cake, can be applied to any cake recipe in this book. See below in the "TECHNIQUES FOR MAKING A LOWER FAT CAKE" section for more information.

CAKE PANS

Most of the cakes in this book make 20 small servings (these are pretty small pieces). The batter for most of these cakes fit nicely into two 10 inch round spring form pans and this is the best scenario for the recommended two layer cake. It is also possible to use two 9 inch by 9 inch baking pans. For many of the cake recipes, the amount of batter is too much to use a 9 inch by 13 inch cake pan; due to the amount of batter, the cake is too thick, and it does not bake evenly. But some of my cake/brownie recipes call for quantities that do work in a 9 inch by 13 inch pan (such as the Gingerbread Cake).

PARCHMENT PAPER

For easy removal of a cake from the pan, before filling cake pan with batter, cut a piece of parchment paper to the exact size of the bottom of the pan. Then after oiling the pan, place this cut paper inside the pan on the bottom. Oil the top of the paper and sprinkle a little flour on top. The pan is now ready to be filled with batter. If the cake is being served from the pan, then it is not so important to have the entire cake be easily removed from the pan at all once, but if the cake needs to be removed from the pan for decorating (e.g., a two-layer cake), it is better if the cake releases easily from the pan. The use of parchment paper is a particularly good practice if you are making a cake with millet flour because it has a tendency to stick to even a well oiled pan.

TECHNIQUES FOR MAKING A LOWER FAT CAKE

Any of the cakes in this cookbook can be made lower in fat by following the template for the "Maple Cake-Low Fat". Overall, the features for lowering the fat content/percentage of calories from fat are as follows:

- 1) use applesauce and/or prune puree in place of the oil (see below)
- 2) use water in place of coconut milk (if the original recipes calls for coconut milk)
- 3) use fewer or no nuts and/or shredded coconut
- 4) if the cake calls for hard chocolate (mainly non-dairy bittersweet chocolate) (either in the cake or in the icing), use cocoa in its place - replace each ounce (27 grams) of hard chocolate with 3 tablespoons of cocoa.

TECHNIQUES FOR MAKING A MORE DECADENT CAKE

Cakes in this cookbook can be made even more "decadent" as follows (some of these are used in the "Maple Cake"):

- 1) use high oleic sunflower oil (or other fat) in place of applesauce and/or prune puree
- 2) use unrefined coconut oil or non-hydrogenated vegetable shortening in place of high oleic sunflower oil and/or applesauce and/or prune puree (see the notes about oils in the "Dessert Notes" section).
- 3) use coconut milk in place of water
- 4) use more nuts and/or shredded coconut (either in the cake, or while decorating)
- 5) if the cake calls for cocoa (either in the cake or in the icing), use chopped, ground or melted hard chocolate (mainly non-dairy bittersweet chocolate) to replace some or all of the cocoa - 3 tablespoons of cocoa is the equivalent of 1 ounce (27 grams) of hard chocolate.

FAT REPLACERS

See the discussion in "Dessert Notes" earlier in this book. In general, I always use at least a little applesauce (or fresh apple puree) in the batter (even when making a "decadent" cake) because I think it gives the cake a very desirable moistness.

FLOUR

I like brown rice flour best in cakes because it produces a fine texture, has a light flavor, and is not as gritty as some other flours (e.g., amaranth flour). If grinding the flour yourself, be sure to use short-grain brown rice. See the "Dessert Notes" discussion earlier in this book for more information.

SWEETENERS

Maple syrup is the natural, unrefined sweetener of choice for making cakes. Agave syrup is a good choice as well, and can be used 1 for 1 in place of maple syrup. Sucanat (in its dry form - see Sucanat in the "Glossary of Ingredients") can be used 1 for 1 in place of maple syrup (with the liquid ingredients), but maple syrup gives the cake more moisture. If sucanat is used in place of maple syrup, additional liquid will be needed. For example, to replace 1 cup of maple syrup in a cake, I have had good luck using same amount (1 cup) of unrefined granulated sugar and then adding half as much (1/2 cup) of water.

I have not had good luck in using heavier liquid sweeteners (such as brown rice syrup and barley malt syrup) in cakes - it makes the cake too dense, and often causes the inside of the cake to stay uncooked. But I have successfully used blackstrap molasses for making cakes.

For icings, I generally prefer to use a different natural, unrefined sweetener such as brown rice syrup or barley malt syrup (depending on what flavor I am looking for) in combination with maple syrup or agave syrup. The heavier syrups (such as brown rice syrup) work well in icings (even helping the icing to set to the cake since they are often thicker), and they are less expensive and contain a higher ratio of complex sugars to simple sugars than maple syrup.

For a more detailed discussion of sweeteners, refer to "Dessert Notes" earlier in this book.

OILS

See the discussion "Dessert Notes" earlier in this book.

BAKING

Always pre-heat the oven for cakes.

In general, cakes should be baked until they slightly pull away from the sides of the pan and/or a toothpick inserted into the middle of the cake comes out fairly clean. You will not be able to use the toothpick method as well if a cake has chocolate chunks or fruit added to it. Also be careful not to overbake the cakes because they can become too dry and dense in this case.

Bake cakes for less time, and a few degrees cooler, when using a convection oven.

When removing cakes from the oven, place them on a some type of rack so that air can circulate beneath the pan (but not with a breeze around the pan). This will help it cool more evenly, and prevent the bottom of the cake from getting soggy due to slower cooling at the bottom of the pan. Do not try to remove the cake from the pan while it is still hot.

GARNISHES

I like to garnish a cake with various colorful food to enhance the presentation and give people an idea of what is in the

cake (or what type of cake it is). For example, raspberries add a very nice color contrast to a chocolate cake, and if it has a raspberry filling, it gives people an idea of the flavors inside. I also like toasted nuts on cakes to add a crunchy element to a moist/soft cake (as well as enhance and diversify flavors). I often glaze these nuts with maple syrup (and sometimes a bit of oil and/or some liqueur) so they have a shiny look instead of a dull look (see "Glossary of Cooking Terms" for more information on toasting/glazing nuts, or see the "09-Frangalico-Glazed Toasted Hazelnuts" recipe as an example). Other possible garnishes are shaved chocolate pieces for chocolate cakes, citrus zest in long thin strands, fresh fruits in various forms (e.g., whole raspberries, slices of kiwi), edible flours, dried fruits, candied ginger, and toasted shredded coconut. It all depends on the flavors in the cake, and if you want to enhance or diversify the flavors.

Lastly, serving cakes sitting in a shallow "pool" of a dessert sauce is often very attractive, and can add a nice color and flavor contrast. If a bit more fat is acceptable, a nut cream/sauce is a good choice. Alternatively, low-fat dessert sauces can be made from fruit puree. Sauces can also add moisture to a cake that might be a little drier than desired.

SERVING SIZE

All of the cakes in this cookbook make 20 SMALL servings (they are quite small pieces). This could be the equivalent of 10 servings depending on how big people like their pieces of cake! If you want to make a 10 small serving cake, cut the ingredients for a 20 serving cake in half and then instead of using two 10 inch round spring form pans, use two 7 inch round pans (this will still make it a layered cake).

STORING CAKES

I like to make my cakes just a few hours before serving. If the icing is quite firm, the cake should not have to be refrigerated at all. Refrigerating the cake may be needed if it has not all been consumed after one day. Unfortunately, refrigerating cakes dries them out, and makes them denser. If you do refrigerate a cake, they should be well covered to minimize these negative effects. These cakes will generally keep covered in the refrigerator for up to 5 days, but lower fat cakes will not keep as long since they tend to dry out and get stale even faster than cakes with more fat. Covering the cakes should also keep undesirable odors from permeating the cake. When icing is covering part of the cake, moisture loss will be reduced in that area. When cut, the exposed cake surfaces will dry out quickly in the refrigerator (especially low fat cakes).

The cakes which are completely encased in icing can be frozen - again, the icing minimizes moisture loss. When freezing, be sure the cake is completely cool and cover the cake well.

TROUBLESHOOTING

If your cakes come out too gooey and dense, check on the following:

- baking powder should be fresh and not have been exposed to humidity for a long time - it is best to use double acting baking powder (most are these days) - baking powder spoiled by humidity will not have the rising power, and will not work as well.
- the oven temperature should be accurate with the oven dial - if the oven temperature was lower than the dial says (maybe your oven thermostat is not correct, so it thinks it is at 375, but actually it might be at 325), then cakes will bake slower than they should, and the results will not be as good.
- the oven should be pre-heated.
- make sure the cakes bake long enough - test to be sure the cakes are finished: the cakes should slightly pull away from the sides of the pan, and a toothpick inserted into the cake should come out fairly clean (not wet with batter clinging to it).
- do not use brown rice syrup in the cake batter because it is notorious for making heavy cakes.
- do not use sweet brown rice flour - it makes cakes dense and gooey - use regular brown rice flour (the kind made from short grain brown rice, and not from sweet brown rice).
- if using tapioca flour, do not make it from Minute Tapioca - use only tapioca flour or starch pre-ground in a bag, or by grinding old fashion pearl tapioca

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14-Amazake Dessert Sauce

Servings: 14

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 14

Amount Per Serving

Calories 17

Calories from Fat: 2

% Daily Values*

Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	9mg	0%
Total Carbohydrates	3g	1%
Dietary Fiber	trace	0%
Protein	trace	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - A very low fat dessert sauce for pies or cakes.

1 1/2 cups amazake

1 1/2 tablespoons brown rice flour (or wheat flour)

2 tablespoons water

Heat amazake in a small sauce pan. In a small bowl, dissolve flour in water. Add flour mixture to hot amazake in sauce pan, and stir continuously until thick.

Sauce will keep refrigerated for about a week.

VARIATIONS:

- Use arrowroot powder in place of flour.

Serving Ideas: Serve a little with pie or cake slices.

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14-Autumn Pear Pie



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	153	
Calories from Fat:	5	
% Daily Values*		
Total Fat	1g	1%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	18mg	1%
Total Carbohydrates	40g	13%
Dietary Fiber	4g	17%
Protein	1g	
Vitamin A		1%
Vitamin C		11%
Calcium		3%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 1 hour 20 minutes

Notes: - Good in the "Non-Gluten Pie Crust" (see recipe).

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

FILLING

1/2 cup dried figs, cut in 1/2" pieces

2 tablespoons hot water (or as needed to give a little moisture to the figs)

2 pounds pears (about 6 large pears)

2 tablespoons lemon juice

1 teaspoon lemon zest, chopped (the above juice and zest from one lemon)

1 pinch sea salt

1/4 cup brown rice syrup (or 3 Tablespoons light agave nectar syrup)

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

4 tablespoons tapioca flour

3/4 teaspoon ground cardamom (or allspice)

GARNISH

1 teaspoon lemon zest (from about one lemon)

CRUST

Prepare a pie crust, but do not bake crust (e.g., the "Non-Gluten Pie Crust"). A large-deep-pie dish is best for this pie. The amount of filling called for in this recipe would overflow a small 9-inch pie pan; one that is deeper and wider is better; additionally, a greater amount of pie crust dough will be needed for this pie.

FILLING

Place cut dried figs in a bowl and sprinkle with hot water so they soften a bit. Set aside.

Thinly slice pears and gently toss with lemon juice, zest, and salt in a large bowl. Add brown rice syrup and softened figs (drained of any extra water) and gently toss again. Sprinkle in half of the sugar, half of the tapioca flour, and half of the cardamom and toss again. Add the other half of the sugar, tapioca, and cardamom and toss one final time.

Bake the large-deep-prepared-pie crust without the pear filling in a 350 degrees F (175 degrees C) oven (no need to preheat oven) for 15 minutes just to get the pie crust slightly baked (dried out).

After crust has baked a little bit, pour the pear mixture into the crust and arrange pear slices in a circular pattern on top of the pie.

Put a pie crust protector around the outer edge of the crust so the edges do not get overdone.

Put pie back in the oven to bake in the 350 degrees F (175 degrees C) oven for 1 hour or until the pears are soft.

GARNISH

Garnish baked pie with lemon zest.

Serving Ideas: Serve with "14-Macadamia Nut Cream" (see recipe).

Yield: 8 slices

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14-Carrot Cake



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	390	
Calories from Fat: 149		
% Daily Values*		
Total Fat	17g	27%
Saturated Fat	8g	39%
Cholesterol	0mg	0%
Sodium	173mg	7%
Total Carbohydrates	56g	19%
Dietary Fiber	5g	21%
Protein	7g	
Vitamin A		87%
Vitamin C		5%
Calcium		12%
Iron		14%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 1 hour 10 minutes

Notes: - An easy way to grind flax seeds is in a coffee grinder.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

- Chopped figs are used in this recipe instead of the traditional use of raisins.

- Refer to the "Cake Notes" at the front of this chapter for information about making cakes (including the methods that can be used to make a cake more "decadent", and other methods to make a cake lower in fat).

- To make prune puree, soften prunes in a little hot water, and then puree. The resulting mixture should be as thin as oil.

- See the "Glossary of Cooking Terms" for information about toasting and glazing nuts.

CAKE

2 1/2 cups brown rice flour

1 cup sorghum flour (or brown rice flour)

1 tablespoon ground flax seed

4 tablespoons tapioca flour

3/4 teaspoon sea salt

1 tablespoon baking powder (double acting)

1/8 teaspoon baking soda

1/4 cup high oleic sunflower oil (or coconut oil) (or other oil high in monounsaturated fat as listed in "Dessert Notes" under "Oils")

1/4 cup unrefined coconut oil (or other oil as above)

2 tablespoons prune puree (or applesauce)

2 tablespoons applesauce, unsweetened

1 1/4 cups maple syrup

1 1/2 tablespoons vanilla extract

14 ounces coconut milk (or water)

1/4 cup water

2 1/2 cups shredded carrots (from about 2 or 3 medium carrots)

1 cup dried figs (cut into raisin sized pieces) (or currants or raisins)

1/2 cup walnuts, chopped

GARNISH

1 recipe 14-Orange Icing (this is another recipe in this cookbook)

1 teaspoon citrus zest, in long, thin strips (from 1 piece of citrus fruit)

1/2 cup walnuts, toasted, glazed

Pre-heat oven to 350 degrees F (175 degrees C). Oil and flour two 10 inch round spring form pans (it is also possible to use two 9 inch by 9 inch square pans). For more information about pans and about the use of parchment paper for extremely easy cake turn out, refer to the Cake Pan/Parchment Paper discussion in the "Cake Notes" at the beginning of this chapter.

*** CAKE**

Sift dry ingredients together. Combine liquids, then stir into the flour mixture. Fold in shredded carrots, figs, and walnuts. Pour into the prepared cake pans.

Bake for 25-35 minutes. Test to be sure the cakes are finished: the cakes should slightly pull away from the sides of the pan, and a toothpick inserted into the cake should come out fairly clean (not wet with batter clinging to it). Also be careful not to overbake the cakes because they can become too dry and dense in this case.

*** GARNISH**

When making a layered cake (using 2 identical sized pans), after the cakes have cooled, place the bottom layer of the cake on a serving plate (with parchment paper under the edges), and spread the icing/frosting over the top of this first layer. Then place the second layer on top of the first, and frost/ice the entire cake.

Garnish cake with citrus zest and with 1/2 cup toasted, glazed walnuts (or pecans) (chopped nuts around the edge and halves for the top).

Serving Ideas: Serve with "14-Macadamia Nut Cream" (see recipe).

Yield: 20 slices

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14-Chocolate Icing



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	69	
Calories from Fat: 26		
% Daily Values*		
Total Fat	3g	5%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	9mg	0%
Total Carbohydrates	10g	3%
Dietary Fiber	trace	2%
Protein	2g	
Vitamin A		0%
Vitamin C		0%
Calcium		3%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 10 minutes

Notes: - If you have time, make this icing a day in advance and refrigerate it. It will make the icing thicker and therefore easier to spread on a cake.

100 grams chocolate, bittersweet, dairy-free, melted (about 3/4 cup when cut) (or 3/4 cup dairy-free chocolate chips)

12 1/3 ounces silken tofu, extra-firm or firm (aseptically packaged) (do not use soft or medium or fresh tofu because it will not make a firm enough icing) (see the "Glossary of Ingredients" for more information about silken tofu)

1 teaspoon vanilla extract

1/4 cup brown rice syrup (or maple syrup)

2 tablespoons maple syrup

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

2 tablespoons cashew butter (optional) (or other type of nut butter with a compatible flavor for the dessert such as almond butter or hazelnut butter)

1 pinch sea salt

Blend all ingredients with an electric hand blender (immersion blender) (this makes for easier clean up) or a food processor until smooth.

Refrigerate icing to firm it up and make it easier to spread on a cake.

Spread on cooled cake. Optionally, if you feel it is needed to setup the icing, refrigerate briefly to set the icing to the cake. Do not leave the cake in the refrigerator too long because that will dry out the cake.

Should have enough icing to cover a double-layered-10-inch round cake.

VARIATIONS:

- Add more cashew butter (or other nut butter) for a thicker icing.

- As the sweetener, any combination of sweeteners (maple syrup, brown rice syrup, barley malt syrup, agave syrup, granulated sugar, etc.) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

- For a lower fat icing, use 2/3 cup cocoa powder in place of the dairy-free, bittersweet chocolate. Although this icing will not be nearly as rich and smooth, this will yield an icing which contains only 12% calories from fat (about 0.5 grams of fat per serving).
- "Carob Icing" - on a carob cake, use chunks of dairy-free carob bars or chips in place of chocolate (or carob powder in place of cocoa powder if making the low fat variation listed above).

Serving Ideas: Excellent on "Chocolate-Raspberry Cake" (this is another recipe in this cookbook).

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14-Chocolate-Raspberry Cake



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	401	
Calories from Fat: 137		
% Daily Values*		
Total Fat	16g	25%
Saturated Fat	8g	39%
Cholesterol	0mg	0%
Sodium	162mg	7%
Total Carbohydrates	64g	21%
Dietary Fiber	7g	27%
Protein	6g	
Vitamin A		0%
Vitamin C		8%
Calcium		11%
Iron		18%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 1 hour 10 minutes

Notes: - Refer to the "Cake Notes" at the front of this chapter for information about making cakes (including the methods that can be used to make a cake more "decadent", and other methods to make a cake lower in fat).

- An easy way to grind flax seeds is in a coffee grinder.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

- See the "Glossary of Cooking Terms" for information about toasting and glazing nuts.

* CAKE

DRY INGREDIENTS

1 1/4 cups brown rice flour

1/4 cup millet flour (or brown rice flour)

1 1/2 cups sorghum flour (or brown rice flour)

4 tablespoons tapioca flour

1 tablespoon ground flax seed

1 1/4 cups cocoa powder (unsweetened)

3/4 teaspoon sea salt

2 teaspoons baking powder (double acting)

3/8 teaspoon baking soda (use one third the amount if cocoa is already treated with alkali)

WET INGREDIENTS

1/4 cup high oleic sunflower oil (or coconut oil) (or other oil high in monounsaturated fat as listed in "Dessert Notes" under "Oils")

1/4 cup unrefined coconut oil (or other oil as above)

4 tablespoons applesauce, unsweetened (or puree about 1/3 of an apple)

1 3/4 cups maple syrup

1/2 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

1 1/2 tablespoons vanilla extract

14 ounces coconut milk (or water)

1 cup water

* FILLING

10 ounces raspberries, frozen (or 10 ounces fresh raspberries) (or .5 cup jam mixed with 1 T lemon juice)
1 tablespoon brown rice syrup (or maple syrup)

*** GARNISH**

1 recipe 14-Chocolate Icing (this is another recipe in this cookbook)
4 ounces fresh raspberries
1 teaspoon citrus zest, in long, thin strips (from 1 pieces of citrus fruit)
1 teaspoon chocolate, bittersweet, dairy-free, shaved
1/3 cup pecan halves, toasted, glazed (or walnut halves)

Pre-heat oven to 350 degrees F (175 degrees C). Oil and flour two 10 inch round spring form pans (it is also possible to use two 9 inch by 9 inch square pans) (for more information refer to the Cake Pan discussion in the "Cake Notes" at the beginning of this chapter).

*** CAKE**

DRY INGREDIENTS

Sift dry ingredients together (except ground flax seed). Stir in ground flax seed.

WET INGREDIENTS

Blend liquids, then stir into the flour mixture. Pour into the prepared cake pans.

Bake for 25-35 minutes. Test to be sure the cakes are finished: the cakes should slightly pull away from the sides of the pan, and a toothpick inserted into the cake should come out fairly clean (not wet with batter clinging to it). Also be careful not to overbake the cakes because they can become too dry and dense in this case.

*** FILLING**

When making a layered cake (using 2 identical sized pans), make the raspberry layer filling by lightly cooking the frozen raspberries with brown rice syrup, adding tablespoons of water as needed.

*** GARNISH**

Once raspberry layer filling has cooked down a bit, and after the cakes have cooled, place the bottom layer of the cake on a serving plate (with parchment paper under the edges), and spread filling over the top of this first layer. Then place the second layer on top of the first, and frost/ice the entire cake.

Garnish cake with fresh whole raspberries, citrus zest, shaved chocolate, and toasted, glazed pecans (chopped nuts around the edge and halves for the top).

VARIATIONS:

- "Carob-Raspberry Cake" - Use carob powder in place of cocoa, and "Carob Icing" in place of "Chocolate Icing" (see recipe). This will yield a lower fat cake.
- "Black Forest Cake" - Use cherry jam in place of the raspberry filling, and then garnish with pitted cherries (either fresh, drained cherries from a can, or thawed frozen cherries).
- "Chocolate Sambuca Cake" - Add 5 tablespoons of Sambuca liqueur to the batter, and add 4 teaspoons to the icing. Additionally, glaze the pecans with the liqueur after they are toasted.

Serving Ideas: Serve with "14-Macadamia Nut Cream" (see recipe).

Yield: 20 slices

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14-Dried Fruit and Nut Pie Crust



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	248	
Calories from Fat:	124	
% Daily Values*		
Total Fat	15g	23%
Saturated Fat	3g	14%
Cholesterol	0mg	0%
Sodium	32mg	1%
Total Carbohydrates	27g	9%
Dietary Fiber	7g	28%
Protein	7g	
Vitamin A		24%
Vitamin C		1%
Calcium		20%
Iron		19%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 5 minutes

Notes: - This crust is so easy because it does not have to be baked (but you can bake it), and it is easily pressed into a pie pan without any rolling (which makes for less of a mess). It is also very flavorful, and goes great with fresh (no bake) fruit pies (such as the "Mango Cream Pie" (see recipe)).

- This crust has a high amount of calcium and iron.

- An easy way to grind flax seeds is in a coffee grinder. They will not grind in a food processor so they have to be ground separately.

1/3 cup sesame seeds

1/3 cup sunflower seeds

1/3 cup poppy seeds

1/3 cup almonds

1/3 cup coconut shreds

1/4 cup ground flax seed

1 pinch sea salt

1 cup dried apricots

1/2 cup dried figs, stems removed

Oil a pie dish.

Spin seeds, nuts, coconut, ground flax seed, and salt in a food processor until mixture is ground to a course meal. While processor is on, add dried fruit one piece at a time. If mixture does not ball up, add tablespoons of water, one at a time, while processor is running until mixture becomes sticky enough to press into the pie dish.

Transfer mixture to the pie pan and press it firmly onto the bottom and up the sides of the pan. The crust is very versatile; it can be eaten as is, or it can be baked.

This crust can either be filled with a non-bake pie filling (like the "Mango Cream Pie" (see recipe)) or filled with a filling that needs to be baked (like the "Autumn Pear Pie" (see recipe)). If you do end up baking the pie crust, use a pie protector to prevent the edges from getting overdone, or keep an eye on the top edge of the crust to be sure it does not burn.

Makes 1 large pie crust.

VARIATIONS:

- Use other types of dried fruits (e.g., prunes or dates).
- Use other nuts and seeds (e.g., pecans or walnuts).

Yield: 1 crust

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14-Frangelico-Glazed Toasted Hazelnuts



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	162	
Calories from Fat:	116	
% Daily Values*		
Total Fat	13g	20%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	2mg	0%
Total Carbohydrates	9g	3%
Dietary Fiber	1g	5%
Protein	3g	
Vitamin A		0%
Vitamin C		0%
Calcium		5%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 15 minutes

Notes: - These nuts are good for decorating/garnishing cakes, or just to serve as finger snack treats.

3 cups hazelnuts

1/3 cup Frangelico liqueur

1/4 cup maple syrup

5 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

In a dry pan, toast the hazelnuts over medium-high to high heat on the stove top. Stir frequently so the hazelnuts don't burn. Toast until the hazelnuts are nicely brown and fragrant, about 8 minutes total.

Transfer nuts to a paper bag, and rub to remove as much of the nut skin as possible (this is the paper-like covering around the nut meat). Transfer nuts back to pan leaving behind the nut skins (putting the nuts in a bowl can make it easier to leave the nut skins behind).

Return stove top to medium-high to high heat, and once the pan is hot again with the nuts in it, add the Frangelico liqueur and stir. Cook 1 minute. Add maple syrup, stir, and cook another minute (these liquids should be evaporating quite quickly). Add the sugar, stir, and cook another 2 minutes until the nuts are pretty dry. Remove from heat and let cool. If the nuts are very sticky, and the glaze will not "dry", you can place the nuts in the refrigerator (on a parchment paper covered baking sheet) to "dry"/"freeze" the glaze onto the nuts.

These can be eaten as is, cut in half to use as garnish on a cake, dropped into ice cream while freezing, garnished on any dessert, or ground and put into cake or cookie batters.

VARIATIONS:

- Use other types of nuts such as pecans, walnuts, or almonds with other types of liqueurs such as Amaretto, grand Marnier, or Sambuca.
- If you want the nuts to stick together, you could use brown rice syrup instead of maple syrup and this will make a very sticky "nut brittle".

Yield: 3 cups

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14-Kahlua-Chocolate Chunk Ice Cream



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	381	
Calories from Fat: 157		
% Daily Values*		
Total Fat	17g	27%
Saturated Fat	4g	20%
Cholesterol	0mg	0%
Sodium	28mg	1%
Total Carbohydrates	51g	17%
Dietary Fiber	2g	9%
Protein	5g	
Vitamin A		0%
Vitamin C		1%
Calcium		4%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 45 minutes

Notes: - Due to the high alcohol content of this ice cream, most ice cream makers will only be able to get this ice cream to a "soft serve" stage (the alcohol prevents full freezing in more ice cream makers). Therefore, if you want the ice cream to be served as a harder ice cream (where you can use an ice cream scoop to make balls of ice cream), make the ice cream ahead of time, and then put the resulting "soft serve" in the freezer for at least a few hours (overnight is better). The freezer should bring the ice cream to a harder state (but it will still melt fairly quickly).

- See the "Glossary of Cooking Terms" for information about toasting and glazing nuts.

- Making your own custard for ice cream gives you complete control over the content, not like store bought brands.

CUSTARD

1 1/4 cups cashews, raw (optionally soaked for a couple of hours, and then drained and rinsed - see "Glossary Ingredients" for more information)

1 1/2 cups white grape juice

1 cup water

1/4 cup brown rice syrup

1/4 cup maple syrup

1/4 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

2 teaspoons lecithin

1/4 cup coconut milk (optional) (or 1 tablespoon unrefined coconut oil)

1 teaspoon kudzu (optional)

1 pinch sea salt

1 teaspoon vanilla extract

1/2 cup Kahlua

ADDITIONS

85 grams chocolate, bittersweet, dairy-free, cut in chunks/melted (about 3/4 cup when cut) (or 3/4 cup dairy-free chocolate chips)

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

GARNISH

2 tablespoons chopped nuts, toasted (or with glazed toasted nuts - e.g., Frangelico-Glazed Toasted Hazelnuts)

CUSTARD

Blend all custard ingredients (except vanilla, Kahlua, melted chocolate, and the last portion of sugar) at a very high speed until nuts are completely pureed (not gritty) and mixture is smooth.

Part way through the blending, turn off the machine and use a spatula along the sides of the blender to dislodge any nuts or other ingredients that might be clinging to the inside walls. This should reduce the number of unblended bits in the final custard mixture.

Total time for blending should be about 7 minutes at high speed or longer for blenders that blend at lower speeds.

Transfer mixture to a sauce pan, and heat over medium-low heat to thicken custard. Mix continuously with a wire whisk. Heat at low simmer for about 8 minutes or until thick. It is possible to skip this step, but without cooking, the ice cream will not be as smooth. If you do skip this step, don't add the kudzu (since kudzu needs to be cooked).

Whisk in vanilla extract and Kahlua.

It is best to freeze ice cream custard when the custard is cold. If the mixture is too warm, some ice cream makers will not be able to fully freeze the mixture. Therefore, in general, it is recommended that the mixture be refrigerated before it is placed in the ice cream maker.

When freezing the custard in an ice cream maker, follow the manufacturer's direction for freezing. In general, freezing takes approximately 30 minutes, but this will vary depending upon the machine, ingredients, and temperature of the mixture.

ADDITIONS

While the ice cream is being frozen in the ice cream maker, melt the chocolate. Once melted, stir in the sugar. Once the ice cream is done freezing in the ice cream maker (see note about how this ice cream freezes due to the high alcohol content), add drips of the melted chocolate/sugar mixture to the ice cream, and mix in. The chocolate should immediately become hard on hitting the ice cream, but you only want to end up with small chunks, so do not add too much chocolate at one time, and mix it in right away (use a spoon to chop chunks up if they end up too large).

If you do not have an ice cream maker, start with the refrigerated mixture and pour into a large rectangular pan, freeze until solid (but not hard) and blend again. Add melted chocolate as described above. Freeze in a regular bowl. Remove from freezer about 30 minutes before serving.

GARNISH

Garnish individual servings with toasted chopped nuts. Makes about 4 cups.

VARIATIONS:

- As the sweetener, any combination of unrefined sweeteners (maple syrup, brown rice syrup, barley malt syrup, etc) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

- "Sambuca-Chocolate Chunk Ice Cream" - Use Sambuca (this is an anise flavored liquor) in place of Kahlua.

- Replace the Kahlua with another type of liqueur such as Grand Marnier or Amaretto.

Serving Ideas: Serve with cakes or cookies.

Yield: 4 cups

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14-Lemon-Ginger Icing



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	55	
Calories from Fat: 20		
% Daily Values*		
Total Fat	2g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	8mg	0%
Total Carbohydrates	7g	2%
Dietary Fiber	trace	1%
Protein	2g	
Vitamin A		0%
Vitamin C		1%
Calcium		3%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 10 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

- If you have time, make this icing a day in advance and refrigerate it. It will make the icing thicker, and therefore easier to spread on a cake.

12 1/3 ounces silken tofu, extra-firm or firm (aseptically packaged) (do not use soft or medium or fresh tofu because it will not make a firm enough icing) (see the "Glossary of Ingredients" for more information about silken tofu)

1/4 cup cashew butter (or other type of nut butter with a compatible flavor for the dessert such as almond butter or hazelnut butter)

2 teaspoons ginger juice, fresh (squeezed from fresh, grated ginger root)

2 teaspoons lemon zest

1/4 cup brown rice syrup (or agave nectar)

1/4 cup granulated sugar (preferably light in color)

1 pinch sea salt

Blend all ingredients with an electric hand blender (immersion blender) (this makes for easier clean up) or a food processor until smooth.

Refrigerate uncovered icing to firm it up and make it easier to spread on a cake. It is best to refrigerate it at least a few hours before spreading on a cake so it does have some time to thicken, but this is not necessarily required.

Spread on cooled cake. Optionally, if you feel it is needed to setup the icing, refrigerate briefly to set the icing to the cake. Do not leave the cake in the refrigerator too long because that will dry out the cake.

Should have enough icing to cover a double-layered-10-inch round cake.

VARIATIONS:

- As the sweetener, any combination of sweeteners (maple syrup, brown rice syrup, barley malt syrup, agave syrup, granulated sugar, etc.) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

- "Lime-Ginger Icing" - Use lime zest in place of lemon zest.

Serving Ideas: Excellent on "Maple Cake" (see recipe).

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14-Lime Icing-Low Fat



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	36	
Calories from Fat:	7	
% Daily Values*		
Total Fat	1g	1%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	7mg	0%
Total Carbohydrates	7g	2%
Dietary Fiber	trace	0%
Protein	1g	
Vitamin A		0%
Vitamin C		1%
Calcium		3%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Notes: - If you have time, make this icing a day in advance and refrigerate it. It will make the icing thicker, and therefore easier to spread on a cake.

- Because this icing does not have any cashew butter in it (making it lower in fat), it is not as thick which can make it more difficult to spread on a cake. Refrigerating the icing for 1 or 2 days will help thicken it. Or if it is just too thin for spreading, it can be poured over a cake.

12 1/3 ounces silken tofu, extra-firm or firm (aseptically packaged) (do not use soft or medium or fresh tofu because it will not make a firm enough icing) (see the "Glossary of Ingredients" for more information about silken tofu)

2 teaspoons lime zest

1/4 cup brown rice syrup (or agave nectar)

1/4 cup granulated sugar (preferably light in color)

1 pinch sea salt

Blend all ingredients with an electric hand blender (immersion blender) (this makes for easier clean up) or a food processor until smooth.

Refrigerate uncovered icing to firm it up and make it easier to spread on a cake.

Spread on cooled cake. Optionally, if you feel it is needed to setup the icing, refrigerate briefly to set the icing to the cake. Do not leave the cake in the refrigerator too long because that will dry out the cake.

Should have enough icing to cover a double-layered-10-inch round cake.

VARIATIONS:

- As the sweetener, any combination of sweeteners (maple syrup, brown rice syrup, barley malt syrup, agave syrup, granulated sugar, etc.) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

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14-Macadamia Nut Cream

Servings: 18

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 18

Amount Per Serving

Calories 49
Calories from Fat: 23

% Daily Values*

Total Fat	3g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	7mg	0%
Total Carbohydrates	7g	2%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		0%
Vitamin C		0%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - A creamy, smooth dessert sauce - a good heavy cream substitute for use when serving cakes and pies.

1/2 cup macadamia nuts, raw

1/2 cup water

1/4 cup brown rice syrup

3 tablespoons maple syrup

1 pinch sea salt

In blender, combine all ingredients, blending for 5 to 10 minutes until completely smooth.

If desired, you can gently heat it in a sauce pan, simmering it for about 2 minutes.

Refrigerate until it is ready to be served.

If it is heated, it will keep refrigerated for about a week. If you do not heat it, it keeps a couple days less (and can get a slightly yogurt type flavor after about 4 days).

Makes about 1 1/4 cups of cream.

One serving is approximately 1 tablespoon.

VARIATIONS:

- You could use other types of nuts in place of the macadamia nuts. The nuts that puree to the smoothest cream are macadamia nuts, pine nuts (an excellent choice with a very good flavor as long as they are not smoky pine nuts; refer to the pine nut listing in the "Glossary of Ingredients" (at the beginning of this book) for more information), pecans, walnuts, and cashews. Almonds, brazil nuts, and hazelnuts still have some grit even when pureed for a long time; therefore, these may not be the best nuts to use, but if you don't mind a little grit, give them a try. You can also try to put the cream of these grittier nuts through a cheese cloth, but with such a thick cream, I have not had the best of luck doing this; the straining either does not take out anything, or it take out too much of the body of the cream leaving the resulting cream too thin and without the creamy texture desired.

- As the sweetener, any combination of unrefined sweeteners (maple syrup, brown rice syrup, barley malt syrup, agave syrup, etc) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

Serving Ideas: Serve a little with pie or cake slices.

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14-Mango Cream Pie



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	232	
Calories from Fat: 34		
% Daily Values*		
Total Fat	4g	6%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	22mg	1%
Total Carbohydrates	52g	17%
Dietary Fiber	2g	8%
Protein	2g	
Vitamin A		61%
Vitamin C		39%
Calcium		2%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 20 minutes

Notes: - Make this pie filling in advance because it usually needs to be refrigerated overnight to make sure it is firm enough to cut out pie slices.

- Agar makes this pie filling set up so it is cuttable.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

FILLING

1/2 cup cashews, raw (or non-smoky pine nuts - see "Glossary Ingredients" for more information)

1 cup water

1 pinch salt

3/4 cup brown rice syrup

1/4 cup light agave nectar syrup (if the mangos are not that sweet, could need more sweetener)

1 tablespoon agar flakes

1 tablespoon tapioca flour

3 tablespoons water

1 1/2 pounds fresh mango, finely chopped (about one and a half mangos - when finely chopped, will be about 2 1/2 cups - use other mango half below as garnish)

1 tablespoon lemon juice (from half of a lemon)

GARNISH

1/2 pound fresh mango, sliced (about half of one mango)

1 teaspoon lemon zest (from half of a lemon)

CRUST

Because this filling does not get baked at all, you will need a completely prepared pie crust. So if you want to use a pie crust that needs to be baked such as the "Non-Gluten Pie Crust" (see recipe), then completely bake it before putting this filling into it. If you are using a crust that does not need to be baked such as the "Dried Fruit and Nut Pie

Crust" (see recipe), then you can add the filling immediately.

FILLING

Blend cashews, water, and salt to make a thick, smooth nut milk/cream (about 7 minutes). Add sweeteners and blend again.

Pour into a sauce pan, and sprinkle agar on top. Let sit 3 minutes. Gently heat mixture on low, stirring often.

Mix tapioca flour and water separately, and then add it to the nut milk mixture (after the nut milk mixture is hot). Cook on medium heat until thick.

While the nut cream is being prepared, cut the 1.5 pounds of fresh mango in to very small chunks (as small as you can make them). The mango fiber ("strings/threads") that run through mango do not puree well. Therefore, by cutting the mango into very small chunks, many of the "strings/threads" are cut. If these are not cut, the resulting texture of the cream filling is a bit strange due to these "strings/threads".

Put diced mango and lemon juice into a food processor or blender and process until smooth. Add the nut milk mixture, and process again. Pour mixture into a cooled-completely prepared pie crust.

GARNISH

Garnish pie with mango slices and lemon zest.

Refrigerate (uncovered) until firm. It probably will take overnight to firm up, but depending on the exact consistency of the filling, it could be firm in 4 hours.

VARIATIONS:

- As the sweetener, any combination of unrefined sweeteners (maple syrup, brown rice syrup, barley malt syrup, agave, etc) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

- "Papaya Cream Pie" - Use papayas in place of the mangos.

Serving Ideas: Can be served in a pie crust, or in ramekins as mousse.

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14-Maple Cake



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	364	
Calories from Fat: 147		
% Daily Values*		
Total Fat	17g	26%
Saturated Fat	8g	39%
Cholesterol	0mg	0%
Sodium	167mg	7%
Total Carbohydrates	50g	17%
Dietary Fiber	3g	13%
Protein	6g	
Vitamin A		0%
Vitamin C		2%
Calcium		11%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 1 hour 10 minutes

Notes: - This is the basic cake recipe upon which all cakes in this cookbook are based.

- If you are interested in making a lower fat cake, see the "Maple Cake-Low Fat" recipe which is basically the same cake, but with less fat.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

- Refer to the "Cake Notes" at the front of this chapter for information about making cakes (including the methods that can be used to make a cake more "decadent", and other methods to make a cake lower in fat).

- See the "Glossary of Cooking Terms" for information about toasting and glazing nuts.

CAKE

2 1/2 cups brown rice flour

1 cup sorghum flour (or brown rice flour)

4 tablespoons tapioca flour

3/4 teaspoon sea salt

1 tablespoon baking powder (double acting)

1/8 teaspoon baking soda

1/4 cup high oleic sunflower oil (or coconut oil) (or other oil high in monounsaturated fat as listed in "Dessert Notes" under "Oils")

1/4 cup unrefined coconut oil (or other oil as above)

4 tablespoons applesauce, unsweetened (or could blend up about 1/3 of an apple)

1 1/2 cups maple syrup

1 1/2 tablespoons vanilla extract

14 ounces coconut milk (or water)

1/4 cup water

GARNISH

1 recipe 14-Lemon-Ginger Icing (this is another recipe in this cookbook)
1 teaspoon citrus zest, in long, thin strips (from half of a citrus fruit)
1 cup walnuts, toasted, glazed

Pre-heat oven to 350 degrees F (175 degrees C). Oil and flour two 10 inch round spring form pans (it is also possible to use two 9 inch by 9 inch square pans). For more information about pans and about the use of parchment paper for extremely easy cake turn out, refer to the Cake Pan/Parchment Paper discussion in the "Cake Notes" at the beginning of this chapter.

CAKE

Sift dry ingredients together. Combine liquids, then stir into the flour mixture. Pour into the prepared cake pans.

Bake for 25-35 minutes. Test to be sure the cakes are finished: the cakes should slightly pull away from the sides of the pan, and a toothpick inserted into the cake should come out fairly clean (not wet with batter clinging to it). Also be careful not to overbake the cakes because they can become too dry and dense in this case.

GARNISH

When making a layered cake (using 2 identical sized pans), after the cakes have cooled, place the bottom layer of the cake on a serving plate (with parchment paper under the edges), and spread the icing/frosting over the top of this first layer. Then place the second layer on top of the first, and frost/ice the entire cake.

Garnish cake with citrus zest and toasted, glazed walnuts (or pecans) (chopped nuts around the edge and halves for the top). (Other garnishing ideas include fresh or dried fruit and edible flowers.)

VARIATIONS

- Use the "Cinnamon-Apricot Icing" in place of the "Lemon-Ginger Icing".

Serving Ideas: Serve with "Macadamia Nut Cream" (see recipe).

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14-Maple Cake-Low Fat



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	243	
Calories from Fat: 40		
% Daily Values*		
Total Fat	5g	7%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	164mg	7%
Total Carbohydrates	48g	16%
Dietary Fiber	3g	10%
Protein	4g	
Vitamin A		0%
Vitamin C		1%
Calcium		10%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 1 hour 10 minutes

Notes: - This cake has about 18% of its calories from fat! - even with a 1/4 cup of walnuts for garnishing.

- This is essentially the same cake as the "Maple Cake", but with less fat (and a lower fat icing). This recipe has been specifically designed as a lower fat alternative. The techniques applied here (using applesauce in place of part of the oil, etc.) can be applied to any cake recipe in this cookbook to make the cake lower in fat.

- Refer to the "Cake Notes" at the front of this chapter for information about making cakes (including the methods that can be used to make a cake more "decadent", and other methods to make a cake lower in fat).

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

- See the "Glossary of Cooking Terms" for information about toasting and glazing nuts.

CAKE

2 1/2 cups brown rice flour

1 cup sorghum flour (or brown rice flour)

4 tablespoons tapioca flour

3/4 teaspoon sea salt

1 tablespoon baking powder (double acting)

1/8 teaspoon baking soda

3 tablespoons high oleic sunflower oil (or coconut oil) (or other oil high in monounsaturated fat as listed in "Dessert Notes" under "Oils")

9 tablespoons applesauce, unsweetened (or could blend up about 2/3 of an apple)

1 1/2 cups maple syrup

1 1/2 tablespoons vanilla extract

1 1/2 cups water

GARNISH

1 recipe 14-Lime Icing-Low Fat (this is another recipe in this cookbook)

1 teaspoon citrus zest, in long, thin strips (from half of a citrus fruit)

1/4 cup walnuts, toasted, glazed (or pecans)

Pre-heat oven to 350 degrees F (175 degrees C). Oil and flour two 10 inch round spring form pans (it is also possible

to use two 9 inch by 9 inch square pans). For more information about pans and about the use of parchment paper for extremely easy cake turn out, refer to the Cake Pan/Parchment Paper discussion in the "Cake Notes" at the beginning of this chapter.

CAKE

Sift dry ingredients together. Combine liquids, then stir into the flour mixture. Pour into the prepared cake pans.

Bake for 25-35 minutes. Test to be sure the cakes are finished: the cakes should slightly pull away from the sides of the pan, and a toothpick inserted into the cake should come out fairly clean (not wet with batter clinging to it). Also be careful not to overbake the cakes because they can become too dry and dense in this case.

GARNISH

When making a layered cake (using 2 identical sized pans), after the cakes have cooled, place the bottom layer of the cake on a serving plate (with parchment paper under the edges), and spread the icing/frosting over the top of this first layer. Then place the second layer on top of the first, and frost/ice the entire cake.

Garnish cake with citrus zest and toasted, glazed walnuts (or hazelnut halves or pecans) (chopped nuts around the edge and halves for the top). (Other garnishing ideas include fresh or dried fruit and edible flowers.)

VARIATIONS

- Use the "Cinnamon-Apricot Icing" in place of the "Lime Icing".

Serving Ideas: Serve with "Amazake Dessert Sauce" (see recipe).

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14-Non-Gluten Pie Crust



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	242	
Calories from Fat:	132	
% Daily Values*		
Total Fat	15g	23%
Saturated Fat	5g	23%
Cholesterol	0mg	0%
Sodium	62mg	3%
Total Carbohydrates	24g	8%
Dietary Fiber	2g	9%
Protein	4g	
Vitamin A		0%
Vitamin C		0%
Calcium		9%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 35 minutes

Notes: - An easy way to grind sesame seeds is in a coffee grinder.

- An easy way to make tapioca flour is by grinding old fashion pearl tapioca in a coffee grinder (see the "Glossary of Ingredients" for more information on making or buying tapioca flour).

- This crust is suitable for sweet dessert fillings (such as "Mango Cream Pie" (see recipe)), as well as savory fillings (such as a tofu quiche).

- See the "Glossary of Ingredients" for more information about vegetable shortening (non-hydrogenated); using shortening will produce a more tender crust than if you use oil.

1 cup brown rice flour

1/3 cup sorghum flour (or brown rice flour)

2 tablespoons tapioca flour

1/2 cup sesame seeds, ground (or pecans, ground)

1/4 teaspoon sea salt

6 tablespoons vegetable shortening, non-hydrogenated (or coconut oil) (or high oleic sunflower oil)

4 tablespoons water (maybe a bit more)

Oil a pie dish.

Combine flour, ground tapioca, ground sesame seeds, and salt in a bowl. Cut shortening (or oil) into flour mixture (using a fork and a knife). Add water and mix. You want the pastry to be wet enough so that when it is pressed together, it sticks together (forms a ball easily). Often times it will not be wet enough after adding the amount of water called above, but it is better to start with less water and add more as needed; so if it is not wet enough, you will need to add additional water one tablespoon at a time to achieve a good moist dough.

Place pastry into the pie dish and press it gently on the bottom and up the sides. Using a fork, gently poke small holes all over the crust (so it does not puff up).

If filling with a non-bake filling (such as "Mango Cream Pie" (see recipe)), bake the crust in a 350 degrees F (175 degrees C) oven (no need to preheat oven) for 25 to 30 minutes. Let the crust cool before filling.

If using pie crust with a filling that bakes (such as "Autumn Pear Pie" (see recipe)), fill crust and bake as directed for the particular pie filling.

Makes 1 large pie crust.

VARIATIONS:

- For a lower fat crust, take out 1 to 2 tablespoons of shortening/oil.
- Could use any combination of the following non-gluten flours: brown rice flour, whole-grain millet flour, whole-grain amaranth flour, and/or whole-grain teff flour OR if you don't mind using a flour with gluten, you could make a regular wheat flour crust.

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14-Orange Icing



Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	55	
Calories from Fat: 20		
% Daily Values*		
Total Fat	2g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	8mg	0%
Total Carbohydrates	8g	3%
Dietary Fiber	trace	1%
Protein	2g	
Vitamin A		0%
Vitamin C		1%
Calcium		3%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 20

Preparation Time: 10 minutes

Notes: - If you have time, make this icing a day in advance and refrigerate it. It will make the icing thicker, and therefore easier to spread on a cake.

12 1/3 ounces silken tofu, extra-firm or firm (aseptically packaged) (do not use soft or medium or fresh tofu because it will not make a firm enough icing) (see the "Glossary of Ingredients" for more information about silken tofu)

1/4 cup cashew butter (or other type of nut butter with a compatible flavor for the dessert such as almond butter or hazelnut butter)

1 1/2 tablespoons orange zest (from 1 orange)

1/2 teaspoon orange oil (or orange extract or flavoring, in which case, use a larger quantity since orange oil is stronger)

1/4 cup brown rice syrup (or agave nectar)

1/4 cup granulated sugar (preferably light in color)

1 pinch sea salt

Blend all ingredients with an electric hand blender (immersion blender) (this makes for easier clean up) or a food processor until smooth.

Refrigerate uncovered icing to firm it up and make it easier to spread on a cake. It is best to refrigerate it at least a few hours before spreading on a cake so it does have some time to thicken, but this is not necessarily required.

Spread on cooled cake. Optionally, if you feel it is needed to setup the icing, refrigerate briefly to set the icing to the cake. Do not leave the cake in the refrigerator too long because that will dry out the cake.

Should have enough icing to cover a double-layered-10-inch round cake.

VARIATIONS:

- As the sweetener, any combination of sweeteners (maple syrup, brown rice syrup, barley malt syrup, agave syrup, granulated sugar, etc.) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

- "Lime Icing" - Use lime zest in place of orange zest and lime oil in place of orange oil.

- "Lemon Icing" - Use lemon zest in place of orange zest and lemon oil in place of orange oil.

Serving Ideas: Excellent on "Carrot Cake" (see recipe).

14-Peanut Butter-Chocolate Chunk Cookies



Nutrition Facts

Servings per Recipe: 24

Amount Per Serving

Calories	235	
Calories from Fat: 107		
% Daily Values*		
Total Fat	12g	19%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	176mg	7%
Total Carbohydrates	28g	9%
Dietary Fiber	2g	9%
Protein	5g	
Vitamin A		3%
Vitamin C		0%
Calcium		3%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 24

Preparation Time: 35 minutes

DRY INGREDIENTS

1 1/2 cups brown rice flour (or whole wheat pastry flour)

1/2 cup sorghum flour (or whole wheat pastry flour)

1/4 cup soy flour (or whole wheat pastry flour)

1/4 teaspoon sea salt

3/4 teaspoon baking soda

1/2 teaspoon baking powder (double acting)

1 teaspoon cinnamon (or nutmeg for something different)

WET INGREDIENTS

3/4 cup maple syrup

1 cup peanut butter

1 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

1/2 cup vegetable oil spread, non-hydrogenated

1 tablespoon vanilla extract

1/2 cup chopped peanuts

85 grams chocolate, bittersweet, dairy-free, cut in chunks (about 3/4 cup when cut) (or 3/4 cup dairy-free chocolate chips)

Preheat oven to 350 degrees F (175 degrees C).

Put parchment paper down on a baking sheet (if you don't have parchment paper, you can oil your baking sheet). Cookies can even stick a little to a non-stick baking sheet which messes up the cookies, so I greatly prefer parchment paper because it always makes for very easy removal.

DRY INGREDIENTS

Combine dry ingredients in a large bowl.

WET INGREDIENTS

If you have a strong food processor, blend wet ingredients in a food processor; otherwise, beat the wet ingredients in a bowl by hand or using a powerful mixer.

FINISHING

Add the dry mixture to the wet mixture. Process the dry into the wet using the food processor (if the processor can handle it), by hand, or using a powerful mixer.

Place dough in a bowl and mix in the chopped peanuts and chocolate chunks (could be almost like kneading depending on the consistency of your dough).

Form balls of dough and place on the cookie sheet (or sheets).

Bake for about 15 minutes. To prevent the bottoms of the cookies from burning, you may like to place an extra cookie sheet near the bottom of the oven to protect the main cookie sheet from the oven heating element. When the cookies are finished, they will brown just slightly on the bottom. When removing the cookies sheets from the oven, place them on a heat resistant cooling rack (or other elevated surface) so that air can circulate underneath the sheet.

After removing cookies from oven, let them sit for a couple minutes before removing them from the cookie sheets. This allows them to firm up for easier removal.

Cookies freeze very well.

VARIATIONS:

- Alternative flavorings can be added such as: amaretto or other liqueur, carob, cardamom or other spices, etc.

Yield: 24 cookies

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14-Pink Grapefruit Sorbet



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	114	
Calories from Fat: 1		
% Daily Values*		
Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	17mg	1%
Total Carbohydrates	29g	10%
Dietary Fiber	trace	1%
Protein	1g	
Vitamin A		0%
Vitamin C		40%
Calcium		1%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 35 minutes

Notes: - This makes a very simple, slightly tart sorbet with no fat.

SORBET

1 cup white grape juice

1/3 cup granulated sugar (preferably light in color)

2 1/2 cups fresh squeezed pink grapefruit juice (from about five small grapefruit)

1/4 cup light agave nectar syrup

2 teaspoons grapefruit zest, chopped (from 1/2 of a grapefruit)

1 pinch sea salt

GARNISH

2 teaspoons grapefruit zest (from 1/2 of a grapefruit)

SORBET

Start with all sorbet ingredients as cold as possible.

Blend all sorbet ingredients until mixture is smooth (should only take about 3 minutes).

It is best to freeze the sorbet when the mixture is cold. If the mixture is too warm, some ice cream makers will not be able to fully freeze the mixture. Therefore, in general, it is recommended that the mixture be refrigerated before it is placed in the ice cream maker.

When freezing the sorbet in an ice cream maker, follow the manufacturer's direction for freezing. In general, freezing takes approximately 30 minutes, but this will vary depending upon the machine, ingredients, and temperature of the mixture.

If you do not have an ice cream maker, pour into a large rectangular pan, freeze until solid (but not hard) and blend again. Freeze in a regular bowl. Remove from freezer about 30 minutes before serving.

GARNISH

Garnish individual servings with grapefruit zest. Makes about 4 cups.

VARIATIONS:

- As the sweetener, any combination of unrefined sweeteners (maple syrup, brown rice syrup, barley malt syrup, agave nectar, etc.) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

- "Grapefruit-Ginger Sorbet" - add a teaspoon of ginger juice.

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14-Raspberry-Almond Pastry



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	380	
Calories from Fat:	122	
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	3g	13%
Cholesterol	0mg	0%
Sodium	103mg	4%
Total Carbohydrates	60g	20%
Dietary Fiber	7g	27%
Protein	9g	
Vitamin A		0%
Vitamin C		8%
Calcium		16%
Iron		15%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 3 hours

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the spelt flour). I have included this recipe because it is an interesting pastry, but simply can not be made without gluten because the pastry needs to be a yeasted bread to achieve the desired effect. Yeasted breads are difficult to make without a glutinous flour. This recipe is not suitable for people who want to or need to avoid gluten.

- A fast and easy way to grind poppy seeds is in a coffee grinder.

- A dessert that contains a significant amount of calcium and contains no dairy products (also lots of iron).

- This pastry is also nice to serve at a brunch.

DOUGH

1 1/2 teaspoons active baker's yeast

1/3 cup warm water

2 1/2 cups spelt flour

1/2 teaspoon sea salt

3 tablespoons vegetable shortening, non-hydrogenated (or coconut oil) (or high oleic sunflower oil)

1/3 cup soy milk

1/4 cup brown rice syrup

1/4 cup maple syrup

FILLING

3/4 cup almonds, chopped

1/2 cup poppy seeds, ground

1/4 cup soy milk

1/2 cup brown rice syrup

1 tablespoon lemon zest, chopped (from about one lemon)

2 tablespoons lemon juice (from about one lemon)

5 ounces frozen raspberries

GLAZE

2 tablespoons brown rice syrup

2 tablespoons warm water

TOPPING

2 tablespoons almond slivers

DOUGH

Combine yeast and water and let sit for 10 minutes until active.

Combine flour and salt in a large mixing bowl. Cut shortening (or oil) into flour mixture (using a fork and a knife). Combine soy milk, brown rice syrup, and maple syrup. Add this liquid mixture, along with the yeast mixture to the flour. Knead for 15 minutes, adding liquid (water or soy milk) as needed (if the dough gets too dry/stiff). Let dough rise until doubled (about 2 hours).

FILLING

While dough is rising, prepare filling by combining all filling ingredients, except frozen raspberries, in a sauce pan, and cooking on low for about 10 minutes. Turn off heat, and add frozen raspberries. Mix to thaw raspberries in hot filling. Let cool.

BAKING

Prepare a baking sheet by covering it with a sheet of parchment paper.

Punch dough down. Roll dough out into a rectangle about the size of a cookie sheet (about 11 inch by 13 inch). Place dough on the parchment paper baking sheet to cover most of the surface.

Spread filling down the middle of the dough (the long way). Filling should cover about 3 inches by 13 inches of the dough. Cut outer part of dough on 45 degree angles, about an inch apart, on both side of the filling. Fold these pieces of dough over on top of the filling, alternating from one side to the other.

Place in a warm, moist environment to rise for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C) about 15 minutes before placing the pastry in the oven.

For the glaze, combine brown rice syrup and water, and brush on pastry. Sprinkle almond slivers on top, and bake for 20 minutes.

VARIATIONS:

- For a richer version of this pastry (which has more fat), use coconut milk or nut milk in place of the soy milk.

Serving Ideas: Serve with "14-Macadamia Nut Cream" (see recipe).

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14-Simple Vanilla Ice Cream



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	266	
Calories from Fat: 120		
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	4g	19%
Cholesterol	0mg	0%
Sodium	25mg	1%
Total Carbohydrates	34g	11%
Dietary Fiber	2g	7%
Protein	4g	
Vitamin A		0%
Vitamin C		1%
Calcium		3%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 45 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the barley malt syrup). If you want to make it without gluten, simply replace the barley malt syrup with brown rice syrup.

- Making your own custard for ice cream gives you complete control over the content, not like store bought brands.

CUSTARD

1 1/4 cups cashews, raw (optionally soaked for a couple of hours, and then drained and rinsed - see "Glossary Ingredients" for more information)

1 1/2 cups white grape juice

1 1/2 cups water

1/4 cup barley malt syrup

1/4 cup maple syrup

1/4 cup unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

2 teaspoons lecithin

1/4 cup coconut milk (optional) (or 1 tablespoon unrefined coconut oil)

1 teaspoon kudzu (optional)

1 pinch sea salt

1 tablespoon vanilla extract

GARNISH

2 tablespoons chopped nuts, toasted (or glazed toasted nuts - e.g., Frangelico-Glazed Toasted Hazelnuts)

CUSTARD

Blend all custard ingredients (except vanilla) at a very high speed until nuts are completely pureed (not gritty) and mixture is smooth.

Part way through the blending, turn off the machine and use a spatula along the sides of the blender to dislodge any nuts or other ingredients that might be clinging to the inside walls. This should reduce the number of unblended bits in the final custard mixture.

Total time for blending should be about 7 minutes at high speed or longer for blenders that blend at lower speeds.

Transfer mixture to a sauce pan, and heat over medium-low heat to thicken custard. Mix continuously with a wire whisk. Heat at low simmer for about 8 minutes or until thick. It is possible to skip this step, but without cooking, the ice cream will not be as smooth. If you do skip this step, don't add the kudzu (since kudzu needs to be cooked).

Mix in vanilla extract.

It is best to freeze ice cream custard when the custard is cold. If the mixture is too warm, some ice cream makers will not be able to fully freeze the mixture. Therefore, in general, it is recommended that the mixture be refrigerated before it is placed in the ice cream maker.

When freezing the custard in an ice cream maker, follow the manufacturer's direction for freezing. In general, freezing takes approximately 30 minutes, but this will vary depending upon the machine, ingredients, and temperature of the mixture.

If you do not have an ice cream maker, start with the refrigerated mixture and pour into a large rectangular pan, freeze until solid (but not hard) and blend again. Freeze in a regular bowl. Remove from freezer about 30 minutes before serving.

GARNISH

Garnish individual servings with toasted chopped nuts. Makes about 4 cups.

VARIATIONS:

- As the sweetener, any combination of unrefined sweeteners (maple syrup, brown rice syrup, barley malt syrup, etc) can be used, and in varying amounts depending on your tastes (see "Dessert Notes" for more information about sweeteners).

- Add some type of liqueur such as Grand Marnier or Amaretto.

Serving Ideas: Serve with pies or cakes.

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14-Vanilla Sugar Cake

Servings: 20

Preparation Time: 1 hour 10 minutes

Nutrition Facts

Servings per Recipe: 20

Amount Per Serving

Calories	343	
Calories from Fat:	146	
% Daily Values*		
Total Fat	17g	26%
Saturated Fat	8g	39%
Cholesterol	0mg	0%
Sodium	169mg	7%
Total Carbohydrates	45g	15%
Dietary Fiber	3g	13%
Protein	6g	
Vitamin A		0%
Vitamin C		2%
Calcium		9%
Iron		12%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - This is the basic cake recipe which uses granulated sugar rather than maple syrup (by using replacing 1x of maple syrup with 1x of granulated sugar, and 1/2x of water).

- Refer to the "Cake Notes" at the front of this chapter for information about making cakes (including the methods that can be used to make a cake more "decadent", and other methods to make a cake lower in fat).

- See the "Glossary of Cooking Terms" for information about toasting and glazing nuts.

CAKE

2 1/2 cups brown rice flour

1 cup sorghum flour (or brown rice flour)

4 tablespoons tapioca flour

3/4 teaspoon sea salt

1 tablespoon baking powder (double acting)

1/8 teaspoon baking soda

1/4 cup high oleic sunflower oil (or coconut oil) (or other oil high in monounsaturated fat as listed in "Dessert Notes" under "Oils")

1/4 cup unrefined coconut oil (or other oil as above)

4 tablespoons applesauce, unsweetened (or could blend up about 1/3 of an apple)

1 1/2 cups unrefined granulated sugar

2 tablespoons vanilla extract

14 ounces coconut milk (or water)

1 cup water

GARNISH

1 recipe 03-Lemon-Ginger Icing (this is another recipe in this cookbook)

1 teaspoon citrus zest, in long, thin strips (from half of a citrus fruit)

1 cup walnuts, toasted, glazed

Pre-heat oven to 350 degrees F (175 degrees C). Oil and flour two 10 inch round spring form pans (it is also possible to use two 9 inch by 9 inch square pans). For more information about pans and about the use of parchment paper for extremely easy cake turn out, refer to the Cake Pan/Parchment Paper discussion in the "Cake Notes" at the beginning of this chapter.

CAKE

Sift dry ingredients together. Combine liquids, then stir into the flour mixture. Pour into the prepared cake pans.

Bake for 25-35 minutes. Test to be sure the cakes are finished: the cakes should slightly pull away from the sides of the pan, and a toothpick inserted into the cake should come out fairly clean (not wet with batter clinging to it). Also be careful not to overbake the cakes because they can become too dry and dense in this case.

GARNISH

When making a layered cake (using 2 identical sized pans), after the cakes have cooled, place the bottom layer of the cake on a serving plate (with parchment paper under the edges), and spread the icing/frosting over the top of this first layer. Then place the second layer on top of the first, and frost/ice the entire cake.

Garnish cake with citrus zest and toasted, glazed walnuts (or pecans) (chopped nuts around the edge and halves for the top). (Other garnishing ideas include fresh or dried fruit and edible flowers.)

VARIATIONS

- "Vanilla Cake with Quince Paste" - when pouring batter into the pan(s), pour in only half the batter, and then layer thin slices of quince paste on top of this first layer of cake batter. Then pour in the other half of the cake batter over the quince paste slices. Bake as per regular directions. With a paste filling baked in, this cake is very nice without the icing (especially if you are short on time).

Serving Ideas: Serve with "Macadamia Nut Cream" (see recipe).

Yield: 20 slices

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15- ***** SAUCES AND DRESSINGS *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

- You will notice that in most all of my dressing recipes, I use either flax oil or hemp oil; I do this because these two oils contain omega-3 essential fatty acids which are difficult to obtain from other sources in a vegan diet; these oils are also not good to cook with because they breakdown if cooked at all; therefore, they are very good for dressings. You can substitute other oils in place of these oils (e.g., olive oil or sesame oil) if you don't have or don't want to use flax oil or hemp oil.

My favorite recipes in this chapter include:

- Apricot-Date Chutney
- Pomegranate Sauce
- Balsamic Glaze Dressing

Some of the easier recipes in this chapter include:

- Tahini-Miso Sauce
- Chili-Soy-Lime Dressing
- Tofu Sour Cream

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15-Abbey Ale Dressing

Servings: 12

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 101

Calories from Fat: 83

% Daily Values*

Total Fat 9g 15%

Saturated Fat 1g 3%

Cholesterol 0mg 0%

Sodium 79mg 3%

Total Carbohydrates 4g 1%

Dietary Fiber trace 0%

Protein trace

Vitamin A 0%

Vitamin C 0%

Calcium 0%

Iron 0%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - It is best to choose a beer that is not too high in hops because hops are bitter, and a bitter beer will make a bitter dressing. The best beers for this recipe are Belgium beers (e.g., an Abbey-style ale), amber ale, or brown ale.

5 ounces abbey ale

4 ounces hemp oil (or flax oil)

2 tablespoons brown rice syrup

1/2 tablespoon light agave nectar syrup (or maple syrup)

1 tablespoon brown rice vinegar

2 garlic cloves, crushed

1/2 teaspoon ground coriander

1/4 teaspoon ground white pepper

1/2 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/2 cups of dressing.

VARIATIONS:

- Use brown rice vinegar in place of Champagne wine vinegar.

Serving Ideas: Serve on salad greens or steamed vegetables.

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15-Apricot-Date Chutney



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	149	
Calories from Fat:	2	
% Daily Values*		
Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	122mg	5%
Total Carbohydrates	40g	13%
Dietary Fiber	3g	13%
Protein	1g	
Vitamin A		24%
Vitamin C		1%
Calcium		2%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 30 minutes

Notes: - An extremely low-fat, tasty addition to a meal.

2 cups dried apricots, chopped

1 1/2 cups raisins

1 1/2 cups water

1 1/2 cups apple cider vinegar (or brown rice vinegar)

1/2 cup date sugar (or a 1/4 cup of an unrefined granulated sugar such as Rapadura or Sucanat)

1/4 cup brown rice syrup

1 cup dates, chopped

1 1/2 tablespoons candied ginger root, chopped

1 teaspoon sea salt

1 1/2 teaspoons whole mustard seeds

1/4 teaspoon cayenne (or more to taste)

Place apricots, raisins, water, and vinegar in a sauce pan, cover, and bring slowly to a simmer. Slowly cook for 15 minutes. If all the liquid cooks off before 15 minutes, add additional water. The need for additional water will depend on how dry the apricots and raisins are.

Stir in the remaining ingredients, and simmer until thickened.

This chutney can be stored in the refrigerator for about 3 weeks.

VARIATIONS:

- Add 1 cup chopped walnuts for every 2 cups of apricots. This only raises the calories from fat to 7% (1 gram of fat) per serving. The chopped walnuts should be added at the very end after all the cooking is finished.

- Use dried figs in place of dates.

Serving Ideas: Serve as a side to Indian Curry and Rice.

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15-Balsamic Glaze Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	180	
Calories from Fat: 159		
% Daily Values*		
Total Fat	19g	29%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	158mg	7%
Total Carbohydrates	5g	2%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		1%
Vitamin C		9%
Calcium		2%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

Notes: - The balsamic vinegar, cooked down into a glaze, makes this a dressing a little more on the sweet side.

24 ounces balsamic vinegar

10 garlic cloves, crushed

4 ounces olive oil

4 ounces flax oil (or hemp oil)

1/2 cup lemon juice

3 teaspoons dried oregano

1 teaspoon ground black pepper

1 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

First, in a small non-reactive (e.g., stainless steel) sauce pan, gently simmer balsamic vinegar until reduced to one quarter of the original amount. Cooking vinegar makes a strong smell in the kitchen, so you will probably want to run a fan. This reduction can happen very quickly (in less than 5 minutes), so keep a close eye on it the pan so it does not completely cook down and start to burn. One quarter is about as far down as you can cook balsamic vinegar without burning it (it will be similar in consistency to maple syrup). It should not effect the dressing too much if you reduce a little less than one quarter, but try to keep it as close to one quarter as possible without going beyond that.

While balsamic glaze is cooking, continue by combining the other ingredients.

Let balsamic vinegar cool for a few minutes (since it is not good to add flax oil to hot items).

After balsamic vinegar has cooled a couple of minutes (and before it gets too thick), add everything together.

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the

thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 2 1/3 cups of dressing.

VARIATIONS:

- Use olive oil in place of the flax oil for fuller Italian flavor.
- Add 1/4 cup of olive paste (ground olives) for a very strong olive flavor.

Serving Ideas: Serve on salad greens.

Yield: 2 1/3 cups

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15-Barbeque Sauce



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	143	
Calories from Fat:	9	
% Daily Values*		
Total Fat	1g	2%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	115mg	5%
Total Carbohydrates	35g	12%
Dietary Fiber	1g	4%
Protein	1g	
Vitamin A		5%
Vitamin C		11%
Calcium		10%
Iron		13%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 1 hour 15 minutes

Notes: - GLUTEN NOTE: This is one of the few recipes in this cookbook that contains gluten (from the barley malt syrup). If you want to make it without gluten, simply replace the barley malt syrup with brown rice syrup.

- A low-fat, high-flavor sauce that has many uses, and keeps well in the refrigerator.

- This sauce is good with tempeh (see the "Barbequed Tempeh" recipe).

1 teaspoon extra virgin olive oil

1 small onion, chopped fine

5 garlic cloves, minced

14 ounces tomatoes, low sodium, pureed (or tomato sauce)

1 tablespoon cumin powder

1/2 tablespoon dried oregano

1/8 teaspoon cayenne (or more to taste)

1/4 teaspoon ground fennel seed

2 teaspoons ground yellow mustard seed

1 teaspoon ground black mustard seed

2 teaspoons ground black pepper

1/2 cup coffee substitute, brewed (optional) (or brewed coffee - regular or decaf)

2 tablespoons roasted garlic paste (see the "Glossary of Ingredients")

1/3 cup apple cider vinegar

1/4 cup blackstrap molasses

1/2 cup barley malt syrup

1/2 cup brown rice syrup

2 tablespoons maple syrup (optional)

2 tablespoons dark miso

Heat sauce pan over medium-high heat and add oil. Add onion and garlic and saute for about 7 minutes. Add remaining ingredients, except for the miso. Heat over low to medium-low heat for 40 minutes to integrate and thicken (you may like to use a simmer plate/"flame tamer"). Do not boil. Stir occasionally.

Remove 1 cup of sauce, and let cool briefly. Add miso to this 1 cup of sauce, and dissolve. Add the cup of sauce with the miso back to the sauce pan, and cook gently another 10 minutes.

Makes about 4 cups.

VARIATIONS:

- Add different seasonings like ginger juice, Garam Masala or curry powder (without the oregano and coffee substitute powder) for a different flavor.

Serving Ideas: Serve over grain or mixed with beans.

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15-Basil-Key Lime Dressing



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	143	
Calories from Fat: 121		
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	118mg	5%
Total Carbohydrates	6g	2%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		3%
Vitamin C		5%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

10 garlic cloves, crushed

8 ounces flax oil (or hemp oil)

1 1/2 cups fresh basil, chopped (about one large bunch of basil)

6 tablespoons key lime juice

1/4 cup brown rice syrup

1 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 2 cups of dressing.

VARIATIONS:

- Use regular lime juice in place of the key lime juice.

Serving Ideas: Serve on salad greens.

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15-Black Bean Sauce

Servings: 10

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 71

Calories from Fat: 18

% Daily Values*

Total Fat	2g	3%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	67mg	3%
Total Carbohydrates	10g	3%
Dietary Fiber	3g	14%
Protein	4g	
Vitamin A		5%
Vitamin C		1%
Calcium		1%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - This sauce can be served as part of a low-fat meal.

2 cups black beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1/4 recipe 04-Pine Nut Cream (find this recipe elsewhere in this book) (1/4 of a recipe is equal to 1 cup)

1 tablespoon miso

1 teaspoon garlic powder

1 1/2 teaspoons sea salt

1 1/2 teaspoons Espelette powder (a Basque red pepper powder that is not as spicy as cayenne pepper) (could use a lesser amount of cayenne pepper as a replacement)

Puree all ingredients in food processor or blender.

Add sauce to a small sauce pan. Heat over low to medium-low heat for 8 minutes to integrate and thicken. Do not boil. Add water or broth as needed to achieve the desired consistency.

VARIATIONS:

- Use other types of beans.

- Use other spices besides the Espelette powder.

Serving Ideas: Serve over grain, vegetables, or tempeh.

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15-Carambola (Starfruit) Chutney



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 62

Calories from Fat: 2

% Daily Values*

Total Fat trace 0%

Saturated Fat trace 0%

Cholesterol 0mg 0%

Sodium 32mg 1%

Total Carbohydrates 16g 5%

Dietary Fiber 3g 10%

Protein 1g

Vitamin A 2%

Vitamin C 18%

Calcium 3%

Iron 2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 30 minutes

Notes: - An extremely low-fat, tasty addition to a meal.

3 cups carambola, sliced (~2 large fresh carambolas)

3/4 cup grapefruit peel, sliced

1 cup dried figs, diced

1 tablespoon lemon juice

1 tablespoon apple cider vinegar

3 tablespoons brown rice syrup

2 tablespoons unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

2 tablespoons candied ginger root, chopped

1/4 teaspoon sea salt

Combine all ingredients in a sauce pan, cover, and bring slowly to a simmer. Slowly cook until thickened.

This chutney can be stored in the refrigerator for about 3 weeks.

VARIATIONS:

- Use lemon peel (or orange peel or lime peel) instead of grapefruit peel.

Serving Ideas: Serve with Indian Curry and Rice

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15-Chili-Soy-Lime Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	140	
Calories from Fat: 123		
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	194mg	8%
Total Carbohydrates	4g	1%
Dietary Fiber	trace	0%
Protein	trace	
Vitamin A		0%
Vitamin C		4%
Calcium		0%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

1/2 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

6 garlic cloves, crushed

6 ounces flax oil (or hemp oil)

2 1/2 tablespoons lime juice

1 tablespoon brown rice vinegar

2 tablespoons brown rice syrup

1 tablespoon tamari soy sauce

1/2 teaspoon sea salt

2 tablespoons sweet sherry (or mirin)

1 tablespoon hot sauce (or to taste)

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem

when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/2 cups of dressing.

VARIATIONS:

- Use light agave nectar syrup in place of the brown rice syrup.

Serving Ideas: Serve on salad greens or steamed vegetables.

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15-Cilantro Sauce

Servings: 14

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 14

Amount Per Serving

Calories 7

Calories from Fat: 1

% Daily Values*

Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	69mg	3%
Total Carbohydrates	1g	0%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		3%
Vitamin C		7%
Calcium		1%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

1 cup water

2 tablespoons brown rice flour (or spelt flour)

1/2 teaspoon sea salt

2 tablespoons water

1/3 cup cilantro, chopped

Heat water in a small sauce pan.

Dissolve flour and salt in 2 tablespoons of water. Add flour mixture to the hot water in the sauce pan, and stir continuously until thick. Add cilantro, and turn off heat. As sauce cool it will thicken, so add additional water as needed to create the desired consistency.

VARIATIONS:

- Use vegetable broth in place of water.

- "Cilantro-Garlic Sauce" - Add two cloves of garlic (crushed) to the sauce with the flour.

Serving Ideas: Serve over grain or beans.

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15-Cream Sauce



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	39	
Calories from Fat:	29	
% Daily Values*		
Total Fat	3g	5%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	48mg	2%
Total Carbohydrates	1g	0%
Dietary Fiber	trace	1%
Protein	2g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 15 minutes

Notes: - A simple cream sauce without a lot of flavor to complement the dish it is served with.

- Additional flavors can be added to make a more flavorful sauce (e.g., ground white pepper, finely chopped fresh basil, etc.).

1/2 cup pine nuts, raw

1 1/2 cups water

1/4 teaspoon sea salt

1/8 teaspoon ground nutmeg

Blend all ingredients at a very high speed until nuts are completely pureed (not gritty) and mixture is smooth (about 7 minutes for high speeds or longer for blenders that blend at lower speeds).

Place cream in a sauce pan, and heat gently (starting on medium-low heat, and going down to low-heat) until it thickens. It will also thicken more as it cools or if it is refrigerated.

Makes about 1-1/4 cups.

Serving size approx. 2 tablespoons.

VARIATIONS:

- Use more nuts for a richer, thicker cream.

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15-Creamy Cherry-Red Wine Sauce



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	111	
Calories from Fat: 59		
% Daily Values*		
Total Fat	5g	8%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	107mg	4%
Total Carbohydrates	9g	3%
Dietary Fiber	1g	2%
Protein	2g	
Vitamin A		0%
Vitamin C		0%
Calcium		1%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

2 cups red wine

1/2 cup dried cherries (or dried cranberries)

1/2 cup cashew butter (or cashews)

1 cup water

1/2 teaspoon sea salt

First, in a small non-reactive (e.g., stainless steel) sauce pan, gently simmer red wine and dried cherries (or cranberries) until most of the wine is gone. This reduction can happen very quickly (in less than 5 minutes depending on the heat level), so keep a close eye on it the pan so it does not completely cook down and start to burn.

While red wine is cooking, combine all the remaining ingredients in a blender.

When the cherry-wine mixture is ready, add it to the rest of the ingredients in the blender.

Blend all ingredients in a blender. (You will need to blend longer if you are using cashews rather than cashew butter.)

Return to pan, and heat very slowly on stove top for about 5-10 minutes.

Makes about 2 cups of sauce.

VARIATIONS:

- Use sherry or madeira in place of the red wine.

Serving Ideas: Serve on salad greens.

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15-Creamy Roasted Garlic Sauce



Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories	29	
Calories from Fat:	17	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	126mg	5%
Total Carbohydrates	2g	1%
Dietary Fiber	trace	1%
Protein	1g	
Vitamin A		0%
Vitamin C		1%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 10

Preparation Time: 10 minutes

Notes: - This sauce can be served as part of a low-fat meal.

1/4 cup walnuts

2 tablespoons white miso

2 tablespoons roasted garlic paste (see the "Glossary of Ingredients")

3/4 cup water

Puree nuts in a food processor or blender. Add remaining ingredients, and puree until very smooth.

Add sauce to a small sauce pan. Heat over low to medium-low heat for 5 minutes to integrate and thicken (may use a simmer plate/"flame tamer"). Do not boil.

1 Serving Size = 2 teaspoon

VARIATIONS:

- In place of walnuts, use any type of nut (such as cashews) or nut butter (such as tahini or almond butter).
- "Creamy Roasted Red Bell Pepper Sauce" - Add a small slice of roasted red bell pepper either in place of the garlic, or in addition to it.

Serving Ideas: Serve over grain or tempeh.

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15-Creamy-Lime Dressing



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	98	
Calories from Fat: 53		
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	349mg	15%
Total Carbohydrates	12g	4%
Dietary Fiber	trace	1%
Protein	1g	
Vitamin A		0%
Vitamin C		8%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 10 minutes

Notes: - This is used in "05-Jicama Salad" (another recipe in this cookbook)

1 cup nayonnaise vegi dressing (or other vegan mayonnaise)

1/2 teaspoon lime zest, chopped

1/2 cup lime juice (juice from about 4 limes)

2 garlic cloves, minced

1/4 cup brown rice syrup

1 teaspoon ground cumin

1/2 teaspoon sea salt

Combine all ingredients in an air tight glass jar and shake well to mix.

OR

Blend all ingredients in a blender.

Makes about 1-1/2 cups of dressing.

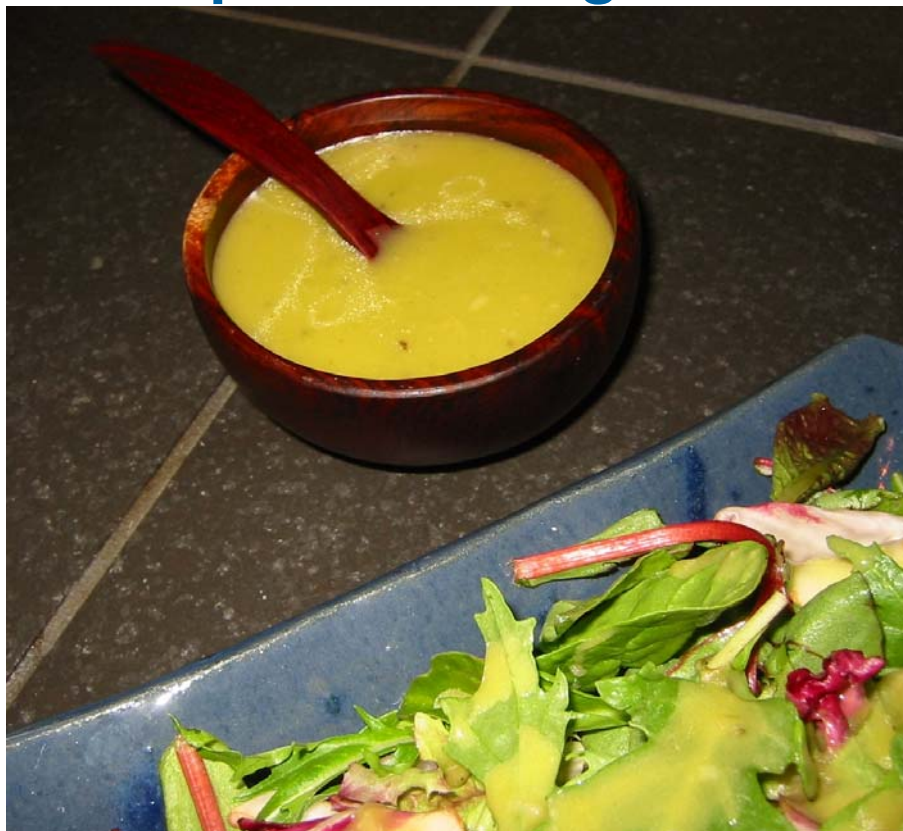
VARIATIONS:

- "Creamy-Lemon Dressing" - Use lemon zest and lemon juice in place of the lime zest and the lime juice.

Serving Ideas: Serve on "05-Jicama Salad" (see recipe)

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15-Grapefruit Vinaigrette



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	139	
Calories from Fat:	121	
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	79mg	3%
Total Carbohydrates	5g	2%
Dietary Fiber	trace	0%
Protein	trace	
Vitamin A		0%
Vitamin C		7%
Calcium		0%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

1/2 cup fresh squeezed grapefruit juice

1 1/2 tablespoons grapefruit zest, chopped (both above juice and zest from about one small grapefruit)

3 garlic cloves, crushed

6 ounces hemp oil (or flax oil)

3 tablespoons Champagne wine vinegar

2 tablespoons light agave nectar syrup

1/4 teaspoon ground white pepper

2 tablespoons fresh basil, chopped (or 1/2 teaspoon dried basil leaves)

1/2 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/2 cups of dressing.

VARIATIONS:

- Use brown rice vinegar in place of Champagne wine vinegar.

Serving Ideas: Serve on salad greens or steamed vegetables.

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15-Italian-Style Pico de Gallo



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 67

Calories from Fat: 5

% Daily Values*

Total Fat	1g	1%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	246mg	10%
Total Carbohydrates	13g	4%
Dietary Fiber	3g	14%
Protein	4g	
Vitamin A		18%
Vitamin C		82%
Calcium		4%
Iron		9%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 10 minutes

Notes: - This is a very low fat, high flavor salsa/sauce which can be added to grains or vegetables for a big flavor impact.

2 tablespoons lemon juice

1 teaspoon sea salt

2 medium banana peppers, chopped fine

1 cup white beans, cooked, rinsed, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1/4 cup green onion, chopped (about 2 stalks)

4 small tomatillos, chopped

3 medium fresh tomatoes, chopped

3 medium fresh yellow tomatoes, chopped

1/2 cup fresh basil, chopped

Mix all ingredients together in a bowl. Serve immediate or refrigerate until ready to serve.

VARIATIONS:

- Add a tablespoon of chopped fresh oregano for a more "Italian" flavor.

Serving Ideas: Serve with chips or over cooked grain or vegetables.

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15-Kiwi Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	154	
Calories from Fat:	144	
% Daily Values*		
Total Fat	17g	26%
Saturated Fat	1g	6%
Cholesterol	0mg	0%
Sodium	158mg	7%
Total Carbohydrates	2g	1%
Dietary Fiber	trace	2%
Protein	trace	
Vitamin A		0%
Vitamin C		21%
Calcium		0%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

7 ounces flax oil (or hemp oil)

4 tablespoons brown rice vinegar

2 kiwi fruit

1 teaspoon sea salt

2 tablespoons sweet sherry (or mirin)

1/2 teaspoon ground fennel seed

1/4 teaspoon ground white pepper

Blend all ingredients in a blender.

Makes about 16 ounces of dressing.

VARIATIONS:

- Use other types of fruit (such as, four strawberries, one small peach, or a 1/2 cup of fresh raspberries) in place of the kiwi fruit.

Serving Ideas: Serve on salad greens.

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15-Lemon-Basil Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	151	
Calories from Fat:	121	
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	72mg	3%
Total Carbohydrates	8g	3%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		1%
Vitamin C		12%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

Notes: - A no-vinegar dressing.

3/4 cup fresh lemon juice (need about 3 to 6 lemons for above juice)

3 garlic cloves, crushed

6 ounces flax oil (or hemp oil)

1/4 cup brown rice syrup

1/4 cup fresh basil, chopped

1 tablespoon white miso

1/8 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan

gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/2 cups of dressing.

VARIATIONS:

- Use lime juice in place of lemon juice.

Serving Ideas: Serve on salad greens or steamed vegetables.

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15-Mango-Rum Dressing



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	69	
Calories from Fat:	61	
% Daily Values*		
Total Fat	7g	11%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	118mg	5%
Total Carbohydrates	2g	1%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		8%
Vitamin C		9%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

4 ounces flax oil (or hemp oil)

1/3 cup fresh lemon juice (need about 2 to 4 lemons for above juice)

1 teaspoon rum extract

1 cup fresh mango, diced fine (need about half of one mango for the above diced mango)

1 teaspoon sea salt

Blend all ingredients in a blender.

Makes 1 1/2 cups.

VARIATIONS:

- Use coconut extract in place of the rum extract.

Serving Ideas: Serve on salad greens.

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15-Mediterranean Tomato Sauce



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	65	
Calories from Fat:	16	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	370mg	15%
Total Carbohydrates	12g	4%
Dietary Fiber	3g	11%
Protein	2g	
Vitamin A	38%	
Vitamin C	128%	
Calcium	8%	
Iron	9%	

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 30 minutes

1 tablespoon olive oil

1 large onions, chopped

1 medium red bell pepper, chopped

1 medium yellow bell pepper, chopped

8 garlic cloves, minced

1 tablespoon dried oregano

2 tablespoons dried basil

2 tablespoons capers, chopped (optional)

28 ounces tomatoes, canned, pureed

3 ounces tomato paste

1/2 teaspoon sea salt (amount of salt can vary depending the saltiness of the capers)

Heat a large pot over medium-high heat and add oil. Add onion and saute for 8 minutes. Add red bell pepper, yellow bell pepper, and garlic and continue to cook for about 10 minutes. This longer cooking process of sealing the vegetables using a saute is important for developing a good flavor. Add the oregano, basil, and capers if desired and cook 2 more minutes. Add the tomatoes, tomato paste, and salt and simmer for 10+ minutes.

Makes about 40oz (5 cups) of sauce.

VARIATIONS:

- Add 1 cup of red wine and 1 tablespoon of unrefined granulated sugar after the vegetables are done sauteing and cook until almost dry for a red wine flavor.

- Add chopped up seasoned tempeh or garbanzo beans to the sauce with the tomatoes.

- For a spicy sauce, add some cayenne at the same time the oregano and basil are added.

Serving Ideas: Serve over brown rice fettucine pasta.

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15-Nectarine Dressing



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 66
Calories from Fat: 61

% Daily Values*

Total Fat	7g	11%
Saturated Fat	1g	3%
Cholesterol	0mg	0%
Sodium	29mg	1%
Total Carbohydrates	1g	0%
Dietary Fiber	trace	1%
Protein	trace	

Vitamin A	1%
Vitamin C	2%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

4 ounces flax oil (or hemp oil)

2 tablespoons fresh lime juice (need about 1 lime for above juice)

1 large nectarine, pitted and chopped (or two small nectarines)

2 teaspoons madeira, optional

1/4 teaspoon sea salt

Blend all ingredients in a blender.

Makes 1 cup.

VARIATIONS:

- Use a peach or pear in place of the nectarine.

Serving Ideas: Serve on salad greens.

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15-Orange-Juniper Sauce



Nutrition Facts

Servings per Recipe: 14

Amount Per Serving

Calories 13

Calories from Fat: 1

% Daily Values*

Total Fat trace 0%

Saturated Fat trace 0%

Cholesterol 0mg 0%

Sodium 34mg 1%

Total Carbohydrates 3g 1%

Dietary Fiber trace 1%

Protein trace

Vitamin A 1%

Vitamin C 15%

Calcium 0%

Iron 1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 14

Preparation Time: 10 minutes

1 cup fresh squeezed orange juice

2 teaspoons juniper berries

1 1/2 tablespoons brown rice flour

2 tablespoons water

1/4 teaspoon cumin powder

1/4 teaspoon sea salt

Heat juice and juniper berries in a small sauce pan. Dissolve flour in 2 tablespoons of water. Add flour mixture to the hot juice in the sauce pan, and stir continuously until thick. Add cumin powder and salt, and turn off heat.

Serving Ideas: Serve over grain, beans, or patties.

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15-Orange-Thai Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	138	
Calories from Fat: 124		
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	164mg	7%
Total Carbohydrates	3g	1%
Dietary Fiber	trace	1%
Protein	1g	
Vitamin A		2%
Vitamin C		52%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

1/2 cup fresh squeezed orange juice (from about 1 orange)

1 1/2 tablespoons orange zest, chopped (from 1 orange)

6 garlic cloves, crushed

2 small red chili peppers, minced

6 ounces hemp oil (or flax oil)

2 tablespoons brown rice vinegar

2 tablespoons sweet sherry (or mirin)

1 tablespoon ume vinegar

1/2 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

1/2 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-3/4 cups of dressing.

VARIATIONS:

- Use 2 teaspoons of Thai red curry paste in place of the red chili peppers.

Serving Ideas: Serve on salad greens or steamed vegetables.

This Free Vegan Cookbook Available at <http://www.vitalita.com/>

15-Pineapple-Ginger Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	142	
Calories from Fat: 124		
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	79mg	3%
Total Carbohydrates	4g	1%
Dietary Fiber	trace	0%
Protein	trace	
Vitamin A		0%
Vitamin C		6%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

1/3 cup pineapple juice, frozen concentrate (for alternatives, see the VARIATIONS section in the Directions)

1/2 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

6 garlic cloves, crushed

6 ounces hemp oil (or flax oil)

2 tablespoons brown rice vinegar

1/2 teaspoon sea salt

2 tablespoons sweet sherry (or mirin)

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan

gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

VARIATIONS:

- Cook down 1 cup of regular pineapple juice to 1/3 cup and use this as a replacement for the 1/3 cup of frozen concentrated pineapple juice.

- "Pineapple-Coconut Dressing" - Use coconut extract/flavoring in place of the ginger juice.

Serving Ideas: Serve on salad greens.

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15-Pomegranate Sauce



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	67	
Calories from Fat:	30	
% Daily Values*		
Total Fat	3g	5%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	89mg	4%
Total Carbohydrates	9g	3%
Dietary Fiber	1g	3%
Protein	1g	
Vitamin A		0%
Vitamin C		2%
Calcium		3%
Iron		4%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 20 minutes

Notes: - A high-flavor sauce that has many uses, and keeps well in the refrigerator.

- This sauce is good over rice or roasted vegetables.

2 teaspoons extra virgin olive oil

1 onion, chopped fine

6 garlic cloves, minced

2 cups pomegranate juice

1/2 teaspoon sea salt

1 teaspoon light agave nectar syrup (optional)

1/4 cup tahini

Heat sauce pan over medium-high heat and add oil. Add onion and garlic and saute for about 15 minutes to lightly caramelize the onion. Add remaining ingredients. Bring to a simmer. Let simmer for 3 minutes, and then puree the sauce (either with a stick blender or in a regular blender) to integrate the tahini and puree the onion into the sauce.

Adjust viscosity of sauce as desired by adding water, or if the sauce is too thick, continue to gently heat the sauce.

Makes about 2 cups.

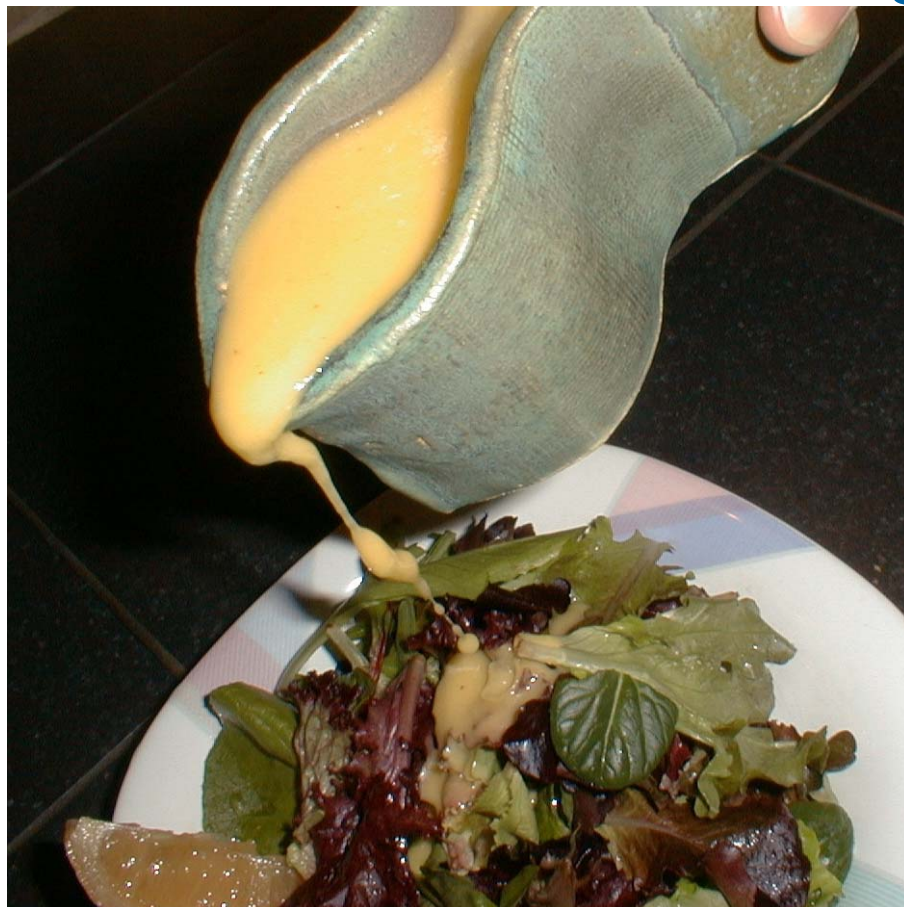
VARIATIONS:

- Use almond butter or walnut butter (or ground walnuts) in place of the tahini.

Serving Ideas: Serve over grain or vegetables.

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15-Preserved Lemon Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	143	
Calories from Fat: 124		
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	128mg	5%
Total Carbohydrates	5g	2%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		0%
Vitamin C		13%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

6 garlic cloves, crushed

6 ounces flax oil (or hemp oil)

3/4 whole preserved lemon (use the entire lemon piece: pulp, peel and all, but without the seeds) (refer to recipe "04-Preserved Lemons" in this book for instructions on how to make preserved lemons)

4 tablespoons preserved lemon soaking liquid (the liquid that was used to preserve the above lemons; you may want to use less depending how salty your liquid is - see directions - or use water)

1/4 teaspoon sea salt (or maybe a little more depending on the salt level in the preserved lemon soaking liquid - see directions)

4 tablespoons moscatel wine vinegar (or white wine vinegar)

2 tablespoons light agave nectar syrup

1/4 teaspoon ground white pepper

1 tablespoon sweet sherry (or mirin)

1 tablespoon citron vodka (optional) (i.e., vodka flavored with lemon)

Blend all ingredients in a blender.

(Note: the preserved lemons and the preserved lemon soaking liquid can be very salty, so use less soaking liquid and salt if you want the overall dish to be less salty; the amount of preserved lemon soaking liquid called for in this recipe is based on a soaking liquid from the "04-Preserved Lemons" recipe in this book; if you use a different preserved lemon recipe, the soaking liquid may end up to be more or less salty, so adjust as needed.)

When serving the salad, you might like to serve thin slices of preserved lemon on the salad as well.

Makes about 1 3/4 cup of dressing.

VARIATIONS:

- Use preserved limes in place of preserved lemons.

Serving Ideas: Serve on salad greens or on cooked and sliced beets.

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15-Pumpkin Seed Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	140	
Calories from Fat: 124		
% Daily Values*		
Total Fat	15g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	94mg	4%
Total Carbohydrates	4g	1%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		0%
Vitamin C		1%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

4 garlic cloves, crushed
 4 ounces unrefined pumpkin seed oil
 2 ounces flax oil (or hemp oil)
 4 tablespoons apple cider vinegar
 1 tablespoon ground pumpkin seeds
 1 tablespoon prepared mustard
 2 tablespoons brown rice syrup
 1/2 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/2 cups of dressing.

VARIATIONS:

- Use hemp oil or flax oil or olive oil in place of pumpkin seed oil.

Serving Ideas: Serve on salad greens.

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15-Raspberry-Orange Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	144	
Calories from Fat:	121	
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	79mg	3%
Total Carbohydrates	6g	2%
Dietary Fiber	trace	1%
Protein	trace	
Vitamin A		1%
Vitamin C		12%
Calcium		0%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

1/2 cup fresh squeezed orange juice

1 1/2 tablespoons orange zest

(both above juice and zest from about one or two oranges)

3 garlic cloves

6 ounces flax oil (or flax oil)

3 tablespoons raspberry vinegar

2 tablespoons brown rice syrup

1/2 teaspoon sea salt

2 ounces raspberries, frozen

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

Blend all ingredients in a blender (including xanthan gum). To make dressing thicker, add the xanthan gum small amounts at a time, blending between each addition. The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/2 cups of dressing.

VARIATIONS:

- Use Champagne wine vinegar in place of raspberry vinegar.

Serving Ideas: Serve on salad greens or steamed vegetables.

This Free Vegan Cookbook Available at <http://www.vitalita.com/>

15-Raspberry-Vinaigrette Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	145	
Calories from Fat:	124	
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	158mg	7%
Total Carbohydrates	5g	2%
Dietary Fiber	trace	0%
Protein	trace	
Vitamin A		0%
Vitamin C		2%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

6 garlic cloves, crushed

6 ounces hemp oil (or flax oil)

1 teaspoon lemon zest, chopped fine (from about one lemon)

1 tablespoon lemon juice

4 tablespoons raspberry vinegar

1 tablespoon raspberry jam

2 tablespoons brown rice syrup

1 teaspoon sea salt

1 tablespoon sweet sherry (or mirin)

1 tablespoon raspberry liqueur (optional) (i.e., Liqueur de Framboise)

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan

gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/2 cups of dressing.

VARIATIONS:

- Use fresh raspberries in place of the raspberry jelly.

Serving Ideas: Serve on salad greens or on cooked and sliced beets.

This Free Vegan Cookbook Available at <http://www.vitalita.com/>

15-Red Wine Reduction Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	182	
Calories from Fat:	174	
% Daily Values*		
Total Fat	19g	29%
Saturated Fat	1g	7%
Cholesterol	0mg	0%
Sodium	170mg	7%
Total Carbohydrates	2g	1%
Dietary Fiber	trace	0%
Protein	trace	
Vitamin A		0%
Vitamin C		1%
Calcium		1%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

1 cup red wine

1 tablespoon unrefined granulated sugar (such as Rapadura or Sucanat) (or any granulated sugar)

5 garlic cloves, crushed

8 ounces flax oil (or hemp oil)

1/4 cup sherry vinegar

1/4 teaspoon ground rosemary

1 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

First, in a small non-reactive (e.g., stainless steel) sauce pan, gently simmer red wine and sugar until reduced to one half of the original amount. This reduction can happen very quickly (in less than 5 minutes), so keep a close eye on it the pan so it does not completely cook down and start to burn.

While red wine is cooking, continue with the other ingredients, and then when the wine is ready, add it to the rest of the ingredients.

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 2 cups of dressing.

VARIATIONS:

- Use olive oil in place of the flax oil for fuller Italian flavor.
- Add 1/4 cup of olive paste (ground olives) for a very strong olive flavor.

Serving Ideas: Serve on salad greens.

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15-Roasted Garlic Dressing I



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	172	
Calories from Fat:	117	
% Daily Values*		
Total Fat	14g	22%
Saturated Fat	1g	6%
Cholesterol	0mg	0%
Sodium	177mg	7%
Total Carbohydrates	13g	4%
Dietary Fiber	trace	2%
Protein	2g	
Vitamin A		0%
Vitamin C		8%
Calcium		3%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 10 minutes

1/2 cup nayonaise vegi dressing (or other vegan mayonnaise)

40 roasted garlic cloves, pureed (about 1/2 cup of puree) (see the "Glossary of Ingredients")

6 tablespoons flax oil (or hemp oil)

6 tablespoons apple cider vinegar

2 tablespoons white wine

3 tablespoons light agave nectar syrup

1 1/2 teaspoons ground rosemary

1/2 teaspoon ground black pepper

1/4 teaspoon sea salt

Combine all ingredients in an air tight glass jar and shake to mix.

OR

Blend all ingredients in a blender.

Add a little water if the dressing is too thick.

Makes about 2 cups of dressing.

VARIATIONS:

- Use brown rice syrup in place of the light agave nectar syrup.

Serving Ideas: Serve on salad greens or on cooked vegetables or grains.

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15-Roasted Garlic Dressing II



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	240	
Calories from Fat:	180	
% Daily Values*		
Total Fat	21g	33%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	121mg	5%
Total Carbohydrates	15g	5%
Dietary Fiber	trace	1%
Protein	1g	
Vitamin A		0%
Vitamin C		11%
Calcium		3%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 10 minutes

6 ounces hemp oil (or flax oil)

2 tablespoons lemon juice

6 tablespoons Champagne wine vinegar (or brown rice vinegar)

40 roasted garlic cloves, pureed (about 1/2 cup of puree) (see the "Glossary of Ingredients")

1/4 cup brown rice syrup

1/2 teaspoon ground white pepper

1/2 teaspoon sea salt

Combine all ingredients in an air tight glass jar and shake to mix.

OR

Blend all ingredients in a blender.

Makes about 1-1/2 cups of dressing.

Serving Ideas: Serve on salad greens or on cooked vegetables or grains.

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15-Strawberry-Champagne Vinaigrette Dressing



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 172

Calories from Fat: 151

% Daily Values*

Total Fat 18g 27%

Saturated Fat 1g 6%

Cholesterol 0mg 0%

Sodium 235mg 10%

Total Carbohydrates 5g 2%

Dietary Fiber 1g 2%

Protein trace

Vitamin A 0%

Vitamin C 23%

Calcium 0%

Iron 1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

10 ounces flax oil (or hemp oil)

1/2 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

1/4 cup Champagne wine vinegar (or brown rice vinegar)

14 ounces fresh strawberries

2 teaspoons sea salt

1 tablespoon lemon juice

1 teaspoon lemon zest

3 tablespoons light agave nectar syrup

Blend all ingredients in a blender.

VARIATIONS:

- Use frozen strawberries in place of the fresh strawberries.

Serving Ideas: Serve on salad greens.

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15-Tahini-Miso Sauce

Servings: 8

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 38

Calories from Fat: 27

% Daily Values*

Total Fat 3g 5%

Saturated Fat trace 2%

Cholesterol 0mg 0%

Sodium 85mg 4%

Total Carbohydrates 2g 1%

Dietary Fiber 1g 3%

Protein 1g

Vitamin A 0%

Vitamin C 0%

Calcium 3%

Iron 3%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - This sauce can be served as part of a low-fat meal.

3 tablespoons tahini

3 teaspoons white miso

3/4 cup water

Mix all ingredients together in a small sauce pan. Heat over low to medium-low heat for 10 minutes to integrate and thicken (may use a simmer plate/"flame tamer"). Add additional water if needed to make a thin sauce texture. Do not boil.

1 Serving Size = 1 tablespoon

VARIATIONS:

- "Garlicky Tahini-Miso Sauce" - Add 2 teaspoons of roasted garlic paste (or to taste) (see the "Glossary of Ingredients" for information on making this paste).

- Replace tahini with any type of nut butter (almond, cashew, etc.).

Serving Ideas: Serve over grain.

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15-Tofu Sour Cream



Servings: 18
Preparation Time: 5 minutes

Nutrition Facts

Servings per Recipe: 18

Amount Per Serving

Calories	29	
Calories from Fat:	20	
% Daily Values*		
Total Fat	2g	4%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	54mg	2%
Total Carbohydrates	1g	0%
Dietary Fiber	trace	0%
Protein	2g	
Vitamin A		0%
Vitamin C		1%
Calcium		3%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - This topping can be served as a part of a low fat meal.

12 1/3 ounces silken tofu (see the "Glossary of Ingredients" for more information about silken tofu)
2 tablespoons lemon juice
2 tablespoons extra virgin olive oil
1/2 teaspoon sea salt

Blend all ingredients.

1 Serving Size = 1 tablespoon

VARIATIONS:

- Use less oil for a lower fat sour cream. This only has a minor impact on the flavor of the sour cream.

Serving Ideas: With "Mexican Tempeh" or "Quinoa Patties" (see recipes).

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15-Wasabi-Garlic Cream Sauce



Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories	26	
Calories from Fat:	18	
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	2%
Cholesterol	0mg	0%
Sodium	11mg	0%
Total Carbohydrates	1g	0%
Dietary Fiber	trace	1%
Protein	1g	
Vitamin A		0%
Vitamin C		1%
Calcium		0%
Iron		2%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 16

Preparation Time: 10 minutes

1/2 cup pine nuts, raw

1 1/2 cups water

1 pinch sea salt

1 garlic clove

8 teaspoons wasabi powder (if using other forms of wasabi, such as in a tube, adjust amount to your tastes)

Blend all ingredients at a very high speed until nuts are completely pureed (not gritty) and mixture is smooth (about 7 minutes for high speeds or longer for blenders that blend at lower speeds).

Pour sauce into to a sauce pan, and heat on medium-low heat to thicken to desired consistency.

Makes about 2 cups.

2 Tablespoons per serving.

VARIATIONS:

- Use more nuts for a richer, thicker sauce.

Serving Ideas: Swirl into a soup just before serving.

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15-Wasabi-Ginger Dressing

Servings: 12

Preparation Time: 10 minutes

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 157

Calories from Fat: 141

% Daily Values*

Total Fat 17g 25%

Saturated Fat 1g 6%

Cholesterol 0mg 0%

Sodium 164mg 7%

Total Carbohydrates 4g 1%

Dietary Fiber trace 0%

Protein trace

Vitamin A 0%

Vitamin C 2%

Calcium 0%

Iron 1%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

1/2 tablespoon ginger juice, fresh (squeezed from fresh, grated ginger root)

2 tablespoons lime juice

4 garlic cloves, crushed

7 ounces flax oil (or hemp oil)

1/4 cup brown rice vinegar

3 teaspoons wasabi powder (if using other forms of wasabi, such as in a tube, adjust amount to your tastes)

1 tablespoon tamari soy sauce

2 tablespoons brown rice syrup

1/2 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-1/4 cups of dressing.

VARIATIONS:

- Use orange juice, grapefruit juice, or lemon juice in place of the lime juice.

Serving Ideas: Serve on salad greens.

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15-White Bean-Pesto Sauce



Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories	160	
Calories from Fat:	86	
% Daily Values*		
Total Fat	10g	15%
Saturated Fat	1g	7%
Cholesterol	0mg	0%
Sodium	199mg	8%
Total Carbohydrates	13g	4%
Dietary Fiber	3g	14%
Protein	6g	
Vitamin A		5%
Vitamin C		3%
Calcium		6%
Iron		14%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 6

Preparation Time: 10 minutes

Notes: - This sauce can be served as part of a low-fat meal.

- This sauce is used in the "10-Tuscan Roasted Vegetable-Rice Casserole" recipe (see recipe earlier in this book).

2 garlic cloves, minced

1 1/2 cups white beans, cooked, drained (see "Glossary of Cooking Terms" for more information about cooking beans)

1/2 teaspoon sea salt

1 1/4 cups no-salt-added vegetable broth (or water)

PESTO

2 garlic cloves

1/4 cup pine nuts (or walnuts)

1 cup fresh basil, packed (about one bunch of basil)

1/8 teaspoon sea salt

3 tablespoons olive oil

(additional no-salt-added vegetable broth as needed)

Puree 2 garlic cloves, beans, 1/2 teaspoon of sea salt, and broth in a food processor until smooth. Transfer to a sauce pan, and cook on medium heat until hot.

While bean mixture heats, prepare the pesto.

PESTO

Mince remaining 2 cloves of garlic in food processor. Add nuts and pulse to chop. Add basil and salt and blend until chopped and integrated. Leave processor on and add olive oil until all ingredients are integrated.

FINISHING

Add pesto to the hot bean sauce, and warm through for a minute. Add more broth or water if needed to make a nice sauce consistency which is good for putting on rice or steamed vegetables (the sauce may very possibly be too thick due to the thickening power of pureed beans; may even need to add up to 2 1/4 cups of broth overall to get the consistency you desire).

1 Serving Size = 6 tablespoons

VARIATIONS:

- "White-Bean-Cilantro Sauce" - Use cilantro instead of basil to make a "cilantro pesto".

Serving Ideas: Serve over grain, grain patties, or steamed vegetables.

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15-Yuzu-Umeboshi Plum Dressing



Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	190	
Calories from Fat: 162		
% Daily Values*		
Total Fat	19g	29%
Saturated Fat	2g	8%
Cholesterol	0mg	0%
Sodium	72mg	3%
Total Carbohydrates	7g	2%
Dietary Fiber	trace	0%
Protein	trace	
Vitamin A		0%
Vitamin C		4%
Calcium		0%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 12

Preparation Time: 10 minutes

Notes: - Yuzu is an east asian citrus fruit similar to a lemon or a grapefruit. It has a wonderful strong distinct flavor.

6 ounces flax oil (or hemp oil)

2 ounces sesame oil, preferably unrefined

1/4 cup brown rice vinegar

1/4 cup brown rice syrup

1/4 cup yuzu juice (or bottled yuzu seasoning base)

1 tablespoon umeboshi plum paste

1/8 teaspoon sea salt

1 pinch xanthan gum (not necessary, but gives the dressing a thicker consistency if desired) (use more for a thicker consistency)

There are 3 different methods for making this dressing:

(1) HALF BLENDED - HALF SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. Take out half the dressing, add the xanthan gum to it (if you desire a thicker consistency), and blend this half with the xanthan gum using a hand blender, food processor, or regular blender. (The longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.) Add blended dressing back to the glass jar, and shake to mix. The combination of blended dressing and shaken dressing makes for a thicker dressing that still has some texture (due to some of crushed garlic, etc. not having been blended).

OR

(2) ALL SHAKEN:

Combine all ingredients except xanthan gum in an air tight glass jar and shake to mix. If desired, sprinkle the xanthan gum into the dressing in stages, shaking between additions. I have found that if you add all the xanthan gum at once, it tends to clump and not provide the desired thickening effect (this is not a problem when blending, but is a problem when shaking). Xanthan gum shaken into dressing does not provide nearly as much thickening power as xanthan gum blended into dressing.

OR

(3) ALL BLENDED:

Blend all ingredients in a blender (including xanthan gum if desired). Note, when blending all of the dressing, a smaller amount of xanthan gum can thicken much more effectively than when shaking, so you may want to add the xanthan gum in stages, stopping when you reach the desired consistency. Also, the longer the dressing and xanthan gum are blended together, the thicker the dressing will get; blend only briefly to limit the thickening.

Makes about 1-3/4 cups of dressing.

VARIATIONS:

- Use half lemon juice and half grapefruit juice in place of yuzu juice/yuzu seasoning base.

Serving Ideas: Serve on salad greens or steamed vegetables.

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16- ***** BEVERAGES *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

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16-Almond Milk



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	233	
Calories from Fat:	77	
% Daily Values*		
Total Fat	9g	14%
Saturated Fat	1g	4%
Cholesterol	0mg	0%
Sodium	40mg	2%
Total Carbohydrates	39g	13%
Dietary Fiber	2g	8%
Protein	4g	
Vitamin A		0%
Vitamin C		1%
Calcium		5%
Iron		5%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 10 minutes

Notes: - A creamy, smooth drink - a good dairy substitute.

1/2 cup almonds, raw

1 cup water

3 cups water

1/2 cup brown rice syrup

1 pinch sea salt

In blender, puree almonds and one cup water (this will create an almond cream) (this could take up to 10 minutes for almonds).

Add the other 3 cups of water and the remaining ingredients and blend until smooth.

Strain milk through a fine mesh strainer (or a cheese cloth) to remove any "almond grit".

Serve or refrigerate and serve (can also be used in baked goods).

VARIATIONS:

- Can use any type of nut in place of almonds.
- Other unrefined sweeteners can be used, and in varying amounts depending on your tastes.
- Add a little ginger juice for a zing.
- "Carob-Almond Milk" - Add 2-3 tablespoons carob powder when blending almonds and first cup of water.
- Add a teaspoon of vanilla extract.

16-Orange-Ginger Spritzer

Servings: 4

Preparation Time: 5 minutes

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 94

Calories from Fat: 1

% Daily Values*

Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	16mg	1%
Total Carbohydrates	24g	8%
Dietary Fiber	trace	1%
Protein	1g	
Vitamin A		2%
Vitamin C		52%
Calcium		2%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

8 cups sparkling water

1 cup fresh orange juice (from about 2 oranges)

4 teaspoons ginger juice, fresh (squeezed from fresh, grated ginger root)

1/4 cup light agave nectar syrup

Combine all ingredients.

Refrigerate and serve.

VARIATIONS:

- Use lemon or lime juice in place of orange juice (and then add more agave if you don't want it to be so tart).
- Use other types of sweeteners.

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16-Peach Mango Iced Tea



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	149	
Calories from Fat: 3		
% Daily Values*		
Total Fat	trace	1%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	46mg	2%
Total Carbohydrates	37g	12%
Dietary Fiber	1g	2%
Protein	1g	
Vitamin A		4%
Vitamin C		5%
Calcium		4%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 10 minutes

Notes: - Kukicha twig tea is actually not tea because it is made of the tea twigs, not the tea leaves. The taste is very similar to black tea, but it contains less than 1% caffeine.

- The basil may sound a little strange in this tea, but it makes a very interesting and popular drink.

3 quarts water

1/4 cup kukicha twig tea

1 tablespoon masala chai tea leaves

1/2 cup fresh basil, ripped

12 ounces frozen concentrate peach-mango juice

Boil water. Lower heat to low simmer, and add the tea. Simmer for 5 minutes, and then strain.

Add torn fresh basil to hot tea, and let sit for 5 minutes. Strain again. Mix in concentrated juice.

Refrigerate and serve.

VARIATIONS:

- Can use any type of concentrated juice.
- Add a little ginger juice for a zing.
- Use other types of tea, including herbal teas.

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16-Pine Nut Milk



Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories	229	
Calories from Fat: 73		
% Daily Values*		
Total Fat	9g	13%
Saturated Fat	1g	7%
Cholesterol	0mg	0%
Sodium	39mg	2%
Total Carbohydrates	38g	13%
Dietary Fiber	1g	3%
Protein	4g	
Vitamin A		0%
Vitamin C		1%
Calcium		1%
Iron		10%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 4

Preparation Time: 10 minutes

Notes: - A creamy, smooth drink - a good dairy substitute.

- Either drink it straight, or use it in baked goods or other cooking.

- Depending on the use of this milk, and what flavor is desired, you may want to avoid using smoky pine nuts in this recipe. For more information refer the pine nut listing in the "Glossary of Ingredients" (at the beginning of this book).

1/2 cup pine nuts, raw

2 cups water

2 cups water

1/2 cup brown rice syrup (or maple syrup or 1/4 teaspoon of white stevia powder)

1 teaspoon vanilla extract

1 pinch sea salt

Blend pine nuts and first quantity of water at a very high speed until nuts are completely pureed (not gritty) and mixture is smooth (about 7 minutes for high speeds or longer for blenders that blend at lower speeds).

Add remaining ingredients, and blend for another 2 minutes.

The mixture can get quite warm during the blending, so it is usually best to refrigerate and then serve (can also be

used in baked goods).

VARIATIONS:

- Other unrefined sweeteners can be used, and in varying amounts depending on your tastes.
- Use more nuts for a richer, thicker milk.
- Replace the vanilla with a little ginger juice for a zing.
- "Chocolate Pine Nut Milk" - Add 2-3 tablespoons cocoa powder when blending pine nuts and first quantity of water, and increase the amount of sweetener to taste.

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16-Strawberry Smoothie



Nutrition Facts

Servings per Recipe: 2

Amount Per Serving

Calories	294	
Calories from Fat: 15		
% Daily Values*		
Total Fat	2g	3%
Saturated Fat	trace	1%
Cholesterol	0mg	0%
Sodium	17mg	1%
Total Carbohydrates	72g	24%
Dietary Fiber	6g	25%
Protein	4g	
Vitamin A		84%
Vitamin C		218%
Calcium		6%
Iron		11%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 2

Preparation Time: 5 minutes

Notes: - See the "Glossary of Ingredients" for information about making ginger juice.

1 1/2 cups frozen strawberries

2 tablespoons soy milk powder (optional)

1 cup apple juice

1 peach

1 1/2 cups cantaloupe (about 1/4 of a medium cantaloupe)

1/2 teaspoon ginger juice, fresh (optional) (squeezed from fresh, grated ginger root)

Add strawberries, soy milk powder and juice to blender. Blend. Add peach and cantaloupe and blend again until smooth. Makes about 4 cups.

VARIATIONS:

- Try different fresh and frozen fruits. The possibilities are almost endless.

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17- ***** MENUS *****



Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories	0	
Calories from Fat:	0	
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A	0%	
Vitamin C	0%	
Calcium	0%	
Iron	0%	

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 1

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17-* Menu Composition *

Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Menu Composition:

+ When composing menus, consider the following:

(A) Representation of the 3 main components of a vegan meal:

- 1) Vegetables
- 2) Whole Grains (brown rice, quinoa, ...)
- 3) Concentrated Vegetable Protein (tempeh, tofu, beans, seitan (but not seitan if serving the dish to someone who is gluten sensitive/intolerant since seitan is basically 100% gluten))

and the inclusion of some nutritionally dense leafy greens such as kale or collards which are an important source of calcium and iron in a vegan diet. For example, these can be served as a side dish (i.e., briefly sauteed) or as a side salad (i.e., raw with dressing).

Generally, I do not feel it is a good idea to serve fruit (which is the only other main component of a vegan diet) with a normal meal because fruit is easily digested, and is not really suitable for digesting with other foods (like grains and protein foods). I think it is best eaten by itself.

(B) Inclusion of the 5 flavors:

- 1) spicy/pungent (e.g., pepper, garlic, ginger)
- 2) sour (e.g., lemon, vinegar, pickles)
- 3) bitter (e.g., quinoa, bitter greens, turnips, parsley)
- 4) salty (e.g., salt, tamari soy sauce, ume vinegar)
- 5) sweet (e.g., carrots, winter squash, onions, natural-unrefined sweeteners)

(C) Variety of textures:

- 1) crunchy
- 2) chewy
- 3) smooth
- 4) individual
- 5) thick
- 6) thin

(D) a variety of colors:

- 1) white (e.g., quinoa, tofu sour cream, potatoes, onions, tahini sauce)
- 2) yellow (e.g., corn, mustard)
- 3) red (e.g., red bell peppers, tomatoes)
- 4) green (e.g., leafy greens, broccoli)
- 5) orange (e.g., carrots, winter squash)
- 6) brown (e.g., mushrooms, pinto beans, sealed tempeh)
- 7) black (e.g., black beans, poppy seeds)

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17-American Vegan Menu

Servings: 8

Preparation Time: 6 hours

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 578

Calories from Fat: 89

% Daily Values*

Total Fat	11g	17%
Saturated Fat	2g	9%
Cholesterol	0mg	0%
Sodium	955mg	40%
Total Carbohydrates	106g	35%
Dietary Fiber	21g	86%
Protein	28g	
Vitamin A		892%
Vitamin C		542%
Calcium		54%
Iron		71%

* Percent Daily Values are based on a 2000 calorie diet.

SOUP

1 recipe 03-Black Bean and Vegetable Stew

ENTREE

1 recipe 08-Savory Mushroom Quinoa

1 recipe 15-Tahini-Miso Sauce

1 recipe 13-Kale with Sun-Dried Tomatoes

1 recipe 13-Spiced Butternut Squash Puree

DESSERT

1/2 recipe 14-Carrot Cake

* American Vegan Menu *

This menu fuses many different types of foods: Southwestern, Traditional American, Asian-Indian, and Southern United States.

All the dishes in this meal (including dessert) are nutritionally dense, covering all major food areas: vegetables, concentrated vegetable protein, and whole grains. It even includes another important component: nutritionally strong leafy greens.

The cake in this meal is by itself higher than 15% calories from fat, but since the rest of the meal is low in fat, the overall meal is less than 15% calories from fat.

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17-Easter Menu



Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	1426	
Calories from Fat:	409	
% Daily Values*		
Total Fat	47g	73%
Saturated Fat	7g	36%
Cholesterol	0mg	0%
Sodium	1646mg	69%
Total Carbohydrates	220g	73%
Dietary Fiber	30g	122%
Protein	45g	
Vitamin A		1107%
Vitamin C		229%
Calcium		80%
Iron		93%

* Percent Daily Values are based on a 2000 calorie diet.

Servings: 8

Preparation Time: 4 hours

MAIN MEAL

1 recipe 08-Savory Mushroom Quinoa

1 recipe 15-Tahini-Miso Sauce

1 recipe 05-Asian Sweet Potato Salad

1/2 recipe 11-Greek Spinach Pie

2 recipe 12-Barbequed Baked Beans (see recipe in "Barbequed Tempeh")

1 recipe 13-Roasted Asparagus with Balsamic Vinegar (see recipe in "Roasted Green Beans with Balsamic Vinegar")

1 recipe 13-Tsimmes

DESSERT

1 recipe 14-Raspberry-Almond Pastry

* Easter Menu *

This menu fuses many different types of foods: Traditional American, Asian, Greek, Eastern European, and Southern United States.

All the dishes in this meal (including the dessert) are nutritionally dense, covering all major food areas: vegetable, concentrated vegetable protein, and whole grains. It even includes another important component: nutritionally strong leafy greens (in the Greek Spinach Pie).

Note: The directions for the "Barbequed Baked Beans" are contained within the "Barbequed Tempeh" recipe (in the variations section) and the directions for the "Roasted Asparagus" are contained within the "Roasted Green Beans" recipe (in the variations section).

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17-Low Fat Appetizer Buffet/Menu

Servings: 8

Preparation Time: 3 hours

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 322

Calories from Fat: 72

% Daily Values*

Total Fat	8g	13%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	526mg	22%
Total Carbohydrates	53g	18%
Dietary Fiber	6g	26%
Protein	12g	

Vitamin A 267%

Vitamin C 54%

Calcium 12%

Iron 23%

* Percent Daily Values are based on a 2000 calorie diet.

1/3 recipe 02-Creamy Horseradish Dip with Raw Vegetables

1/2 recipe 02-Adzuki Bean Dip

16 pieces whole grain crisp bread (Ryvita)

1/3 recipe 02-Sweet Potato "Fries"

1/2 recipe 02-Quinoa Croquettes

1/2 recipe 15-Cilantro Sauce

* Low Fat Appetizer Buffet/Menu *

All the dishes in this appetizer buffet are nutritionally dense, covering all major food areas: vegetables, concentrated vegetable protein, and whole grains.

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17-Mexican Menu I

Servings: 8

Preparation Time: 5 hours

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 755

Calories from Fat: 65

% Daily Values*

Total Fat	8g	12%
Saturated Fat	1g	5%
Cholesterol	0mg	0%
Sodium	801mg	33%
Total Carbohydrates	162g	54%
Dietary Fiber	30g	122%
Protein	24g	
Vitamin A		176%
Vitamin C		323%
Calcium		55%
Iron		55%

* Percent Daily Values are based on a 2000 calorie diet.

ENTREE

2/3 recipe 11-Enchiladas

1 recipe 08-Spanish Rice

1 recipe 13-Collards with Corn and Red Bell Pepper

CHIPS

8 blue corn tortillas-Garden of Eatin (each cut into 6 triangle-shaped pieces) (then bake on a cooking sheet until crisp)

DESSERT

8 pears (or other fruit)

3 cups dried figs (about 32 dried figs)

* Mexican Menu I *

All the dishes in this meal are nutritionally dense, covering all major food areas: vegetables, concentrated vegetable protein, and whole grains. It even includes another important component: nutritionally strong leafy greens.

The chips add a nice crunchy item, but without all the fat of conventional corn chips since they are simply cut corn tortillas (without any added oil), baked until crisp.

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17-Mexican Menu II

Servings: 8

Preparation Time: 3 hours

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	472	
Calories from Fat:	113	
% Daily Values*		
Total Fat	14g	21%
Saturated Fat	2g	11%
Cholesterol	0mg	0%
Sodium	913mg	38%
Total Carbohydrates	74g	25%
Dietary Fiber	16g	65%
Protein	23g	
Vitamin A		323%
Vitamin C		399%
Calcium		45%
Iron		47%

* Percent Daily Values are based on a 2000 calorie diet.

MAIN MEAL

1 recipe 08-Garlicky Quinoa Patties

1 recipe 12-Mexican-Style Tempeh

1/2 recipe 15-Tofu Sour Cream

1 recipe 13-Roasted Mexican-Style Vegetables

1 recipe 13-Collards with Corn and Red Bell Pepper

DESSERT

1/2 recipe 14-Chocolate-Raspberry Cake (make the variation: "Chocolate Sambuca Cake" which is in side the "Chocolate-Raspberry Cake")

* Mexican Menu II *

All the dishes in this meal are nutritionally dense, covering all major food areas: vegetables, concentrated vegetable protein, and whole grains. It even includes another important component: nutritionally strong leafy greens.

This meal also includes:

- (A) the 5 flavors: spicy/pungent (e.g., tempeh, quinoa), sour (e.g., sour cream), bitter (e.g., collards, quinoa), salty (e.g., roasted vegetable), and sweet (e.g., cake),
- (B) a variety of textures: crunchy (e.g., quinoa), chewy (e.g., roasted vegetables), smooth (e.g., tempeh, sour cream), individual (e.g., collards), and thick (e.g., tempeh), and
- (C) a variety of colors: white (e.g., quinoa, sour cream, potatoes and onions in roasted vegetables), yellow (e.g., corn in quinoa and collards), red (e.g., red bell peppers, tomatoes in tempeh), green (e.g., collards), orange (e.g., carrots in roasted vegetables), and brown (e.g., mushrooms).

Note: The directions for the "Chocolate Sambuca Cake" are contained within the "Chocolate-Raspberry Cake" recipe (in the variations section).

Serving Ideas: Serve Salsa and Chips before the meal.

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17-Picnic Menu

Servings: 8

Preparation Time: 3 hours

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	1046	
Calories from Fat:	451	
% Daily Values*		
Total Fat	51g	78%
Saturated Fat	8g	39%
Cholesterol	0mg	0%
Sodium	1483mg	62%
Total Carbohydrates	121g	40%
Dietary Fiber	21g	85%
Protein	30g	
Vitamin A		205%
Vitamin C		350%
Calcium		47%
Iron		89%

* Percent Daily Values are based on a 2000 calorie diet.

MAIN MEAL

1/3 recipe 02-Stuffed Mushrooms

2 recipe 05-Italian-Roasted Vegetable-Rice Salad

1 recipe 07-Glazed Fruit Salad

1/2 recipe 11-Greek Spinach Pie

DESSERT

1/2 recipe 14-Peanut Butter-Chocolate Chunk Cookies

* Picnic Menu *

This meal is a little fancy for a picnic, but I have tried to make all the items relatively easy to transport and keep. Most of the items I would serve cool, or at room temperature.

All the dishes in this meal are nutritionally dense, covering all major food areas: vegetables, concentrated vegetable protein, and whole grains. It even includes another important component: nutritionally strong leafy greens.

Serving Ideas: Serve Salsa and Chips before the meal.

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17-Thai Menu

Servings: 8

Preparation Time: 4 hours

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	1032	
Calories from Fat: 242		
% Daily Values*		
Total Fat	29g	44%
Saturated Fat	13g	64%
Cholesterol	trace	0%
Sodium	759mg	32%
Total Carbohydrates	183g	61%
Dietary Fiber	26g	104%
Protein	28g	
Vitamin A		370%
Vitamin C		416%
Calcium		34%
Iron		54%

* Percent Daily Values are based on a 2000 calorie diet.

APPETIZERS

1/3 recipe 02-Creamy Horseradish Dip with Raw Vegetables

1/2 recipe 02-Adzuki Bean Dip

16 pieces whole grain crisp bread (Ryvita)

ENTREE

1 recipe 03-Thai Stew

8 whole-grain bread slices

DESSERT

8 servings mixed fruit

32 dried figs

* Thai Menu *

All the dishes in this meal are nutritionally dense, covering all major food areas: vegetables, concentrated vegetable protein, and whole grains.

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18- ***** EPILOGUE *****



Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	

Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.

- This chapter lists different companies that sell some of the products listed in this cookbook.

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18-* Mail Order Companies *

Servings: 1

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving

Calories 0
Calories from Fat: 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.

Mail Order Companies:

- Bob's Red Mill Natural Foods
5209 SE International Way
Milwaukie, OR 97222
800-349-2173
(503) 653-1339

Web site: <http://www.bobsredmill.com/>

Sells Tapioca Flour and Sorghum Flour (see "Glossary of Ingredients") and various flours and powders especially useful to people trying to avoid gluten.

- Casa de Fruta
Web site: <http://www.casadefruta.com/>
Sells Mesquite Meal.

- ENER-G Foods
5960 1st Ave. S
P.O. Box 84487
Seattle, WA 98124-5787
800-331-5222
800-325-9788 (in WA)
(206) 767-6660
Fax: (206) 767-4088

Web site: <http://www.ener-g.com/>

Sells Egg Replacer (powder) (see "Glossary of Ingredients") and various flours and powders especially useful to people trying to avoid gluten, animal products, or other common allergens.

- Omega Nutrition
6515 Aldrich Road
Bellingham, WA 98226
800-661-FLAX (3529)
(604)-253-4677
Fax: (604)-253-4228

Web site: <http://www.omeganutrition.com/> and <http://www.omegahealthstore.com/>

Sells unrefined organic coconut oil and an unrefined high oleic sunflower oil blend called "High-O Sunflower Oil Blend" in addition to many other high quality oils (including other culinary oils such as olive, pumpkin seed, and pistachio).

- The Ultimate Life

Box 4308

Santa Barbara, CA 93140

800-THE-MEAL (843-6325)

Fax: 800-320-2269

Web site: <http://www.ultimatelife.com/>

Sells pure birch sugar (a sweetener) (<http://www.ultimatelife.com/CatSweet.htm>).

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<http://www.vitalita.com/docs/ATasteOfVitality.pdf>

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