

TURKÊ DAY ANY DAY

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ORGANIC
TOFU



TURKĒ DAY ANY DAY

INGREDIENTS:

CRANBERRY SAUCE:

1 (12 ounce) package of fresh or frozen cranberries
 1/4 cup organic cane sugar
 Juice and zest of one orange

STUFFING:

1 (8 ounce) box stuffing mix
 1/2 cup vegan butter
 1 medium onion, diced
 4 stalks celery, diced
 1 (8 ounce) package of mushrooms, diced
 2-3 cloves garlic, minced
 2 cups vegetable broth
 1/4 cup freshly chopped herbs (parsley, sage, oregano, rosemary, or thyme)

TURKĒ:

16 ounces of tofu (firmest)
 2 tablespoons neutral high heat oil
 2 tablespoons finely chopped fresh herbs (choose from oregano, thyme, rosemary, parsley, sage)
 Freshly Ground salt and pepper to taste

ACCOMPANIMENTS:

Artisan rolls or bread
 Vegan mayo
 Green leaf lettuce
 Sliced purple onion

DIRECTIONS:

CRANBERRY SAUCE:

Heat a saucepan over medium-high heat. Add the cranberries, sugar, orange zest, and orange juice, and stir to combine. Bring it to a boil, then reduce the heat to simmer stirring regularly for about 10 minutes, or until the berries have popped and the sauce has thickened. Set it aside.

STUFFING:

Heat a large skillet to medium high. Add the vegan butter and sauté the onions and celery for 5 minutes or until tender. Add the mushrooms and garlic, continue sautéing an additional 3-4 minutes. Stir in the vegetable broth and bring it to a simmer.

Add the stuffing mix and fresh herbs, and stir well. Season with salt and pepper then cover and let it sit for 5-10 minutes. Fluff the stuffing with a fork and keep it warm until ready for assembly.

TURKĒ:

Chisel cut the tofu at varied angles to achieve the TurkĒ Cut featured on [page XX](#).

Heat a large skillet or flat grill to medium high. Lightly coat the tofu with oil then sprinkle it with fresh herbs and season both sides. Grill the tofu for 2-3 minutes on each side until lightly browned. Transfer the turkĒ to a plate and set it aside.

ASSEMBLY:

While the turkĒ is browning, spread vegan mayo on the inside of each roll or piece of bread. Place the bread mayo side down on the hot surface and toast it for 2-3 minutes or until lightly golden brown. Transfer the rolls or bread to a serving plate.

Layer the bottom half of the roll with a few slices of the turkĒ. Add a spoonful of stuffing spreading it evenly. Top the stuffing with a slice of purple onion and lettuce. Spread cranberry sauce over the second half of the toasted roll and top the sandwich securing it with a toothpick.

Makes eight to ten small sandwiches.

This sandwich uses a simple grilled herbed tofu turkĒ, but it can also be made with the oven roasted turkĒ on [page XX](#). It's a great sandwich on Thanksgiving Day, or made with leftovers after Thanksgiving. Now you can have turkĒ day any day, and no turkeys are required!

VEGAN MASHED POTATOES

INGREDIENTS:

1 ½ pounds Idaho russet potatoes, peeled and cut into 1-inch cubes
3 tablespoons non-dairy butter
¾ cup non-dairy unsweetened creamer milk
½ teaspoon sea salt

DIRECTIONS:

In a small bowl whisk together the brown rice flour and sunflower oil and set aside.

Heat a large saucepan on medium high and add 1 tablespoon of oil. When the oil is hot add the onions and cook stirring frequently until the onions begin to caramelize and brown slightly.



Transfer the onions to a bowl and set aside. Add the mushroom to the pan and sauté them until they begin to shrink and turn brown. Add the onions back into the pan, stir to combine with the mushrooms then reduce the heat to simmer and add the vegetable stock, nutritional yeast, Tamari and dried parsley. Bring to a simmer then stir in the brown rice flour and olive oil mixture. Stir until thickened, season with freshly ground salt and pepper to taste.

VEGAN MUSHROOM & ONION GRAVY

INGREDIENTS:

¼ cup brown rice flour
¼ cup olive oil, plus 1 tablespoon for sautéing the onion
1 medium yellow onion, sliced into slivers or half-moons
1½ cups sliced Bella or Crimini mushrooms
2 cloves garlic, minced
3 cups vegetable stock
¼ cup nutritional yeast
¼ cup Tamari or Soy Sauce
1 tablespoon fresh parsley chopped
Fresh ground salt and pepper to taste

DIRECTIONS:

Place the potatoes in a steamer basket fitted over a large pot of boiling water. Cover and steam until the potatoes are fork tender, 12–15 minutes.

Remove the basket of potatoes from the pot and set aside. Drain the water and return the potatoes to the warm pot. Add the non-dairy butter and soy creamer or almond milk and salt to the potatoes. Using a masher combine the ingredients mash until smooth. Serve with vegan mushroom onion gravy.