

Gluten Free Guide to Quick and Easy Vegan Celebrations

New Year's Eve

Tamarind Chutney (page 33)
Tempeh Cakes with Spicy Remoulade, using gluten-free bread crumbs (page 34)
Beer-Battered Green Beans, using white rice flour or gluten-free flour mix (page 36)
Sun-Dried Tomato Dip (page 37)
Coconut Curry Peanut Noodles, using gluten-free pasta. I recommend brown rice pasta (page 38)
Black-Eyed Peas (page 39)
Cabbage (page 40)
Southern Sweet Corn Bread (page 41)
Southern Sweet Corn Bread (page 41)
Gingered Champagne Cocktail (page 42)
Chocolate Martini (page 42)

Game Day Spread

Sun-Dried Tomato Pinwheels, using gluten-free tortillas (page 47)
Loaded Potato Skins (page 48)
French Onion Dip (page 49)
Spinach Artichoke Dip (page 50)
Seven-Layer Dip (page 51)
Game Day Nachos (page 52)
Roasted Five-Spice Nuts (page 54)
Brownies, using gluten-free flour mix (page 55)

Valentine's Day

Simple Tomato Sauce (page 59)
Fusili with Cabernet Sauce with Portobello
Brisket, use tamari instead of soy sauce, adjust for saltiness and brown rice pasta (page 60)
Pasta Puttanesca, using brown rice or gluten-free pasta (page 61)
Tomato Sauce (page 65)
Garlic Green Beans (page 68)
Lime Sorbet with Mixed Berries and Chambord (page 69)
Bananas Foster (page 72)
Sweetheart Sangria (page 73)

Mardi Gras

Naw-Fish Étouffée using 2 tablespoon cornstarch, arrowroot or potato starch instead of flour (page 82)
Lobster and Cheese Grits (page 84)
Fried Oysters with Cajun-Spiced Horseradish (page 86-87)
Bourbon Street Tofu, use tamari instead of soy sauce, adjust for saltiness (page 89)
Hurricane (page 97)

St. Patrick's Day

Red Potato Cakes with Tomato and Wilted Spinach (page 101)
Red Cabbage Salad (page 107)
Irish Cream Liqueur (page 111)
Irish Cream Latte (page 112)
St. Patty's Shake (page 113)

Easter

Broccoli Frittata (page 116)
Creamy Broccoli and Cauliflower Soup (page 122)
Parmesan Roasted Asparagus (page 123)
Au Gratin Potatoes (page 124)
Creamed Corn, use 1 teaspoon cornstarch instead of flour (page 125)

Cinco de Mayo

Huevos Rancheros (page 130)
Tempeh Soft Tacos with Lime Crema (page 137)
Quinoa-Stuffed Poblano's with Black Beans and Mango Peach Salsa (page 138)
Chiptole Black Bean Burgers using gluten free breadcrumbs and bun or wrap in lettuce instead of a bun (page 140)
Mexican Chocolate Mousse (page 144)
Classic Margarita (page 145)
Frozen Mango Margarita (page 146)
Pineapple Margarita (page 146)

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Independence Day

BBQ Baked Beans (page 149)
Grilled Corn with Herbed Butter (page 150)
Coleslaw (page 151)
Potato Salad (page 152)
Broccoli Salad (page 153)
Patriotic Parfait (page 154)
Pride Punch (page 155)
Fresh-Squeezed Lemonade (page 156)

Halloween

Pumpkin Casserole, using gluten free pasta preferably brown rice pasta (page 159)
Severed Fingers (page 160)
Orange o'lanterns (page 163)
Candy Corn on a Stick (page 168)
Marzipan Candy Corn (page 169)
Marzipan Pumpkins (page 170)

Thanksgiving

Classic Macaroni and Cheese using gluten-free pasta, preferably brown rice pasta (page 174)
Southern-Style Greens (page 177)
Roasted Root and Gourd Soup (page 178)
Roasted Garlic Smashed Potatoes (page 180)
Cranberry Sauce (page 182)
Pumpkin Butter (page 184)
Raw Sweet Potato Pie (page 185)
Pumpkin Pie Ice Cream (page 186)

Hanukkah

Portobello Brisket (page 188)
Roasted Vegetables (page 189)
Potato Latkes, using cornstarch or arrowroot instead of flour (page 190)
Sweet Potato and Parsnip Latkes, using cornstarch or arrowroot instead of flour (page 191)

Christmas

Agave-Glazed Acorn Squash (page 205)
Jamaican Curried Pumpkin Soup (page 206)
Dill New Potatoes (page 208)
Twice-Baked Sweet Potatoes (page 209)
Mulled Pomegranate Cider (page 210)

Pecan Fudge (page 211)

Kwanzaa

Jerk Dipping Sauce (page 219)
Red Lentil Stew (page 222)
Tempeh Yassa (page 223)
Tempeh Kuku Paka (page 224)
Pan-fried Plantains (page 225)
Sautéed Collard Greens (page 226)
Jollof Rice (page 227)
African Peanut Soup (page 228)
Roasted Red Pepper Corn Bread (page 229)

Birthday Sweets

French Toast (page 232)
Buttercream Frosting (page 237)
Key Lime Frosting (page 239)
Chocolate Cream Cheeze Frosting (page 241)
Vanilla Bean Ice Cream (page 243)
Sweet Agave Frozen Yogurt (page 244)

The Basics

Cream Cheeze Frosting (page 246)
Cheeze Sauce (page 247)
Sage Gravy, use 2 tablespoons potato starch instead of flour (page 248)
Dill Dip (page 249)
Thousand Island Dressing (page 250)
Ranch Dip (page 251)
Teriyaki Dip (page 252)
Taco Seasoning (page 253)
Jerk Seasoning (page 254)
Cajun Spice Blend (page 255)
Smoke Maple BBQ Sauce (page 256)
Pizza Sauce (page 257)

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