

# Soy Free Guide to Quick and Easy Vegan Celebrations

## **New Years Eve**

Aloo Samosas with Tamarind Chutney (p32)  
Beer-Battered Green Beans (page 36)  
Black-Eyed Peas (page 39)  
Cabbage (page 40)  
Southern Sweet Corn Bread (page 41)  
Gingered Champagne Cocktail (page 42)  
Chocolate Martini (page 42)

## **Game Day Spread**

Game Day Nachos (page 52)  
Roasted Five-Spice Nuts (page 54)  
Brownies (page 55)

## **Valentine's Day**

Simple Tomato Sauce (page 59)  
Fusili with Cabernet Sauce (page 60)  
Pasta Puttanesca (page 61)  
Pan-fried Seitan with White Wine Herb Sauce, using chickpea flour instead of soy (page 62)  
Tomato Sauce (page 65)  
Ginger, Almond and Seitan Salad, using chickpea flour instead of soy (page 66)  
Garlic Green Beans (page 68)  
Lime Sorbet with Mixed Berries and Chambord (page 69)  
Red Velvet Cupcakes, using soy-free Earth Balance margarine and dust with powder sugar or use Buttercream Frosting (page 237) instead of cream cheese frosting (page 70)  
Bananas Foster using a store-bought soy-free ice cream and soy-free Earth Balance margarine (page 72)  
Sweetheart Sangria (page 73)

## **Mardi Gras**

Naw-Fish Étouffée (page 82)  
Fried Oysters (page 86)

Beignets (page 91)

Baked Beignets with Chocolate Almond Sauce, using soy-free Earth Balance margarine (page 93-94)  
Hurricane (page 97)

## **St. Patrick's Day**

Red Potato Cakes with Tomato and Wilted Spinach (page 101)  
Fish and Chips, using chickpea flour instead of soy (page 104-105)  
Irish Cream Liqueur (page 111)  
Irish Cream Latte (page 112)

## **Easter**

Rosemary and Chive Biscuits, using Daiya mozzarella cheese, and soy-free Earth Balance margarine (page 118)  
Hidden Treasure Muffins (page 119)  
Creamy Broccoli and Cauliflower Soup (page 122)  
Parmesan Roasted Asparagus (page 123)  
Au Gratin Potatoes (page 124)  
Creamed Corn, using soy-free Earth Balance margarine (page 125)  
Hummingbird Cupcakes, using soy-free Earth Balance margarine and dust with powder sugar instead of frosting (page 126)

## **Cinco de Mayo**

Flautas sin Pollo, using chickpea flour instead of soy (page 134)  
Quinoa-Stuffed Poblano's with Black Beans and Mango Peach Salsa (page 138)  
Chipotle Black Bean Burgers (page 140)  
Classic Margarita (page 145)  
Frozen Mango Margarita (page 146)  
Pineapple Margarita (page 146)

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## **Independence Day**

Grilled Corn with Herbed Butter, using soy-free Earth Balance margarine (page 150)  
Pride Punch (page 155)  
Fresh-Squeezed Lemonade (page 156)

## **Halloween**

Orange o'lanterns (page 163)  
Marzipan Candy Corn (page 169)  
Marzipan Pumpkins (page 170)

## **Thanksgiving**

Classic Macaroni and Cheese (page 174)  
Cornbread Stuffing (page 175)  
Southern-Style Greens (page 177)  
Roasted Root and Gourd Soup (page 178)  
Roasted Garlic Smashed Potatoes (page 180)  
Cranberry Sauce (page 182)  
Pumpkin Gingerbread with Pumpkin Butter (page 183)  
Raw Sweet Potato Pie (page 185)

## **Hanukkah**

Roasted Vegetables (page 189)  
Potato Latkes (page 190)  
Sweet Potato and Parsnip Latkes (page 191)  
Cauliflower Latkes (page 192)  
Challah (page 193)  
Sufganiyot (page 195)  
Baked Sufganiyot (page 197)

## **Christmas**

Christmas Tamales (page 202)  
Hazelnut-Crusted Seitan, using chickpea flour instead of soy flour for seitan (page 204)  
Jamaican Curried Pumpkin Soup (page 206)  
Dill New Potatoes (page 208)  
Twice-Baked Sweet Potatoes (page 209)  
Mulled Pomegranate Cider (page 210)  
Gingerbread Cookies (page 212)

Chocolate Macadamia Nut Cookies (page 214)  
Double Chocolate Chip Cookies (page 215)  
Crunchy Corn Flake Cookies (page 216)

## **Kwanzaa**

Spicy Jerk Seitan, using chickpea flour instead of soy flour for seitan (page 218)  
Jerk Dipping Sauce, using ½ teaspoon of salt instead of Bragg Liquid Aminos (page 219)  
Red Lentil Stew (page 222)  
Pan-fried Plantains (page 225)  
Sautéed Collard Greens (page 226)  
Jollof Rice (page 227)  
African Peanut Soup (page 228)  
Roasted Red Pepper Cornbread using Daiya cheddar cheese (page 229)

## **Birthday Sweets**

Maple Ice Cream (page 233)  
Carrot Cake, use Buttercream frosting (page 237) of cream cheese frosting use soy-free Earth Balance margarine (page 234)  
Buttercream Frosting (page 237)  
Golden Cupcakes use Buttercream Frosting instead of Chocolate Cream Cheese frosting (page 240)

## **The Basics**

Cheese Sauce (page 247)  
Ranch Dip (page 251)  
Taco Seasoning (page 253)  
Jerk Seasoning (page 254)  
Cajun Spice Blend (page 255)  
Pizza Sauce (page 257)  
Chik'n Seitan, using chickpea flour instead of soy flour and 1 teaspoon salt instead of Bragg Liquid Aminos (page 258)

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