

Party Vegan Deli Sub Sandwich

One, two, or three sourdough loaves
Assorted Tofurky Deli Meats
Vegan Cheese
Vegan Mayo
Lettuce, onion, peeled and sliced cucumbers
salt and pepper



Prepare a cutting board or surface to build your sandwich. Diagonally slice off about 1-2 inches from each of the inside ends of the loaves to make them fit together like one single length sandwich. Cut the loaves in half lengthwise and separate the top and bottom.

Using a spatula, spread the vegan mayonnaise over both sides of the bread. Vegan mayonnaise comes in a variety of flavors. Next, layer vegan deli meats across one half, top with sliced cheese, cucumbers, onions and lettuce. Top with the second half of the loaf. Insert decorated toothpicks to hold the sandwich together and use a serrated knife to slice through it easily.



Vegan Chocolate Chip Cookies

1 cup vegan butter
1/2 cup firmly packed soft organic tofu
3/4 cup cane sugar (unbleached sugar)
3/4 cup light brown sugar
1 teaspoon vanilla
2 1/2 cups unbleached all purpose flour*
1 teaspoon baking soda
1/2 teaspoon sea salt
1 cup chopped walnuts (optional)
2 cups non-dairy dark chocolate chips

Using an electric mixer cream together the butter, sugar and tofu at high speed until creamy and well blended. In a medium mixing bowl combine the flour, baking soda, sea salt and chocolate chips, stir to blend then transfer the flour mixture into the creamed mixture and stir just until blended. Spoon onto prepared baking sheets. Bake for 10-12 minutes or until lightly golden brown and slightly firm to the touch. Remove from the oven and transfer to wire racks to cool. Store in a sealed container or share with friends. *Gluten-free flour blends can be used as a substitute for wheat flour.

