



Grilled Smart Dogs

Splash of vegetable oil
1 package Smart Dogs or vegan hot dogs
1 package Hot Dog Buns
Ketchup
Mustard

Heat an electric griddle to medium high, add a splash of vegetable oil and roll the hot dogs in the oil to coat evenly. Brown on all sides then transfer to the hot dog buns. Buns can be heated a few minutes in the oven or on the griddle top before serving. Add mustard and ketchup or be creative and try adding new condiments like flavored veganaise and veggie toppings. Or make vegan chili dogs by heating a can of vegan chili on the stovetop or in a microwave. Top the hot dog with the warm chili and sprinkle with grated vegan cheese and diced onion.

Vegan Popcorn

3 tablespoons coconut or grapeseed oil
1/3 cup organic popcorn kernels
1/4 cup vegan butter
sea salt or seasonings

Heat a large pot on medium high, add the oil and watch for it to



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begin shimmering when hot. Drop a kernel into the oil and wait until you see it bubbling. Add the additional kernels, place the lid on the pot and shake it to coat the kernels evenly with the oil. Let it sit a minute and watch for the popping, hold the pot with a hot pads and give it a shake once or twice during popping to cook evenly. When the popping slows down turn off the heat and wait for the last kernels to pop. Transfer the popcorn to a large bowl, place the vegan butter in the hot pan and swirl it around until it melts. Drizzle the butter over the popcorn and serve with a sprinkle of salt or get creative and try any number of a variety of herbs and spices, vegan parmesan cheese is great on popcorn. Buy it ready made or combine equal parts nutritional yeast and walnuts in a blender and grind to make homemade vegan parmesan.



Root Beer Floats

1 large bottle A&W Rootbeer
1 large Trader Joe's Soy Milk Vanilla Ice Cream
Non-dairy whipped cream (optional)
cups & straws

Remove the ice cream from the freezer about 10 minutes before serving. Using an ice cream scoop place on small scoop of ice cream in each cup, fill slowly with root beer the top with optional vegan whipped cream. Add a straw and serve.

Extra Credit Project: Gum Paste Roses

Get Ready for Dia de los Muertos!

