

## Turkey Day Any Day Sandwich

### INGREDIENTS:

#### Vegan Turkey:

1 16 oz. Block San Diego Soy Dairy Firm Tofu  
Avocado or High Heat Oil  
Lemon Pepper Seasoning  
Freshly chopped herbs (choose from oregano, thyme, rosemary, parsley, sage)

#### Stuffing:

1 8 oz. Box Bread Stuffing  
1/2 cup vegan butter  
1 medium onion, diced  
4 stalks celery, diced  
8 oz. mushrooms, diced  
2-3 cloves garlic, minced  
2 cups vegetable broth  
1/4 cup freshly chopped herbs

#### Cranberry Sauce:

12 oz. fresh cranberries  
1/4 cup organic cane sugar  
Juice and zest of one orange  
1/4 - 1/2 cup water

#### Accompaniments:

Bread or Rolls  
Vegan Mayo  
Tender Green Leaf Lettuce  
Sliced purple onion

### DIRECTIONS:

#### 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 and additional 3-4 minutes then stir in the vegetable broth, bring to a boil.

Add the bread stuffing and fresh herbs, stir well, season with freshly ground salt and pepper then cover and let it sit for 5-10 minutes, fluff with a fork before serving.



### Cranberry Sauce:

Heat a medium saucepan to medium high. Add the cranberries, sugar, orange rind, orange juice and water. Stir to combine and bring to a boil, reduce the heat and simmer about 10 minutes or until the berries have popped and the sauce has thickened. Set aside.

### The Turkey:

Remove the tofu from the packaging and break it into large chunks. Slice the chunks into rough-cut pieces to resemble sliced turkey.

Heat a large frying pan or flat grill. Lightly coat the tofu with oil and brown lightly for 2-3 minutes on each side. Sprinkle each piece with seasonings and fresh herbs, turn again once to coat each side then transfer to a holding plate.

### The Sandwich:

Split rolls in half and spread vegan mayo over the inside of each half. Or, if using sliced bread spread a small amount of vegan mayo over both sides of each slice. Heat a large skillet or flat grill. Grill the bread until golden brown (one side for rolls, both sides for sliced bread). Transfer the bread to a serving plate, top one piece of the grilled bread with a few slices of “turkey,” add a spoonful of stuffing and press it down evenly over the “turkey,” top with optional sliced purple onion and lettuce. Spread cranberry sauce over the second piece of bread, top the sandwich and serve.





## Pumpkin Pie

- Two 14 oz. cans pumpkin puree
- 1 cup agave syrup or maple syrup
- 1 16 oz. block organic firm tofu
- 1 tablespoon cinnamon
- 2 teaspoons ginger
- 1 teaspoon nutmeg
- pinch of sea salt

Preheat the oven to 350 degrees. Place the pumpkin puree, agave, soy milk, spices, flax seed and salt in the jar of a high speed blender, blend on high until smooth. Reduce the speed and gradually add the tofu in pieces, return to high speed and continue processing 5-6 minutes or until smooth. Transfer the filling into two unbaked deep dish pie crusts and bake for 60 minutes or until a knife inserted comes out clean. Cool then store refrigerated. Serve with vegan coconut milk whipped cream or non-dairy ice cream.

