

## **Kaylyn's Mexican Style Chili with Nacho "Cheese"**

### **Sauce Recipe**

You will need for Chili (Makes 1 large crock pot):

- 2-28 oz cans of stewed tomatoes (whole or diced)
- 2-15 oz cans of kidney beans
- 1-15 oz can of pinto beans
- 1-15 oz can of black beans
- 2-packets of taco seasoning
- 2 1/2 cups--rozen corn
- 2-packages of soy chorizo (Trader Joe's works great!)
- 1/2-red onion
- 1-bunch of green onions
- 1-green, red, and orange pepper
- 1-whole bulb of fresh garlic (save 2 cloves for "cheese" sauce)
- 1-small habenero pepper
- 2-thai chilis
- 2 tablespoons-cumin
- 2 teaspoons-red pepper flakes
- 1 teaspoon-Cayenne pepper

You will need for "cheese" sauce:

- 2-containers of Wayfare We Can't Say It's Cheese Mexi Cheddar-Style Dip
- 1-container of Wayfare We Can't Say It's Cheese Cheddar-Style Dip
- 1-container of Wayfare We Can't Say It's Cheese Cheddar-Style Spread
- 2-teaspoons-nutritional yeast
- 1-teaspoon cumin
- 1-teaspoon red pepper flakes
- 1-teaspoon chili powder
- 2-cloves of fresh garlic

Chili-in large crockpot:

- Brown your chorizo and set aside.
- Mix beans, tomatoes, taco seasoning, cumin, chili powder, red pepper flakes, garlic, and corn in crockpot.
- Set crockpot temp to high and let simmer.
- Add soy chorizo.
- Add habenero and thai chilis, sprinkle with cayenne.
- Add diced bell peppers and onions.
- Let simmer on low-med for 4 hours.

Nacho "Cheese" Sauce in small crockpot:

- In food processor or large bowl mix all 4 containers of cheese.
- Add 1/2 cup of med salsa (I used Village hot sauce), nutritional yeast, cumin, chili powder, and garlic.
- Keep on medium for 1-2 hours; then keep warm to be served on top of chili.

Serve chili on top of a bed of mixed greens.

Add a dollop of "cheese" sauce, sprinkle with shredded soy cheese and fresh cilantro! Top with veggie and flax seed tortilla chips! ENJOY!



## Justin's Cheesecakes

### **Key Lime Cheesecake**

- 1 prepared graham cracker crust
- 20 oz vegan cream cheese at room temp.
- 0.5 cup Wayfare Food's We Can't Say It's Sour Cream at room temp.
- 1 cup sugar
- 4 tsp. egg replacer powder
- 4 tbsp. warm water
- 1 tsp. vanilla extract
- 2 tbsp. key lime juice
- Zest from one key lime, finely grated



Preheat oven to 350°F. Press graham cracker crust mixture into a greased 9in. springform pan, preferably non-stick, and set aside. Mix cream cheese and sugar until creamy and set aside. Whisk egg replacer powder and warm water until frothy and completely mixed. Add egg replacer mixture to cream cheese mixture and mix until combined. Add sour cream, vanilla, lime juice, and zest to cream cheese mixture and mix until combined. Do not overmix to prevent cracks in the surface of the cheesecake. Pour mixture into springform pan and smooth the surface with an offset spatula or similar tool. Bake for approximately 50 minutes or until a toothpick inserted into the center of the cheesecake comes out clean. Let cheesecake cool in pan for one hour at room temperature. Put pan uncovered into a refrigerator for at least two hours before removing the cheesecake from the pan. Cheesecake may be garnished with piped vegan whipped cream and candied lime peels.

### **Mixed Berry Variation**

For a berry cheesecake, replace the key lime juice and zest with an equal amount of a berry juice reduction. To make the reduction, put 2 cups of frozen berries of any variety into a saucepan and add  $\frac{1}{4}$  cup of water. Set burner to low heat until berries thaw and can be crushed to release juices. Add  $\frac{1}{4}$  cup sugar. If berries are especially tart, increase amount of sugar to taste. Increase heat to medium-low and simmer until it reaches a consistency of syrup. Strain to remove seeds and skins and let cool.

## **Megan's (We Can't Say It's) Beer Cheese Soup**

(Makes about 8-10 servings)

1 tbsp olive oil

1 tbsp soy margarine

½ tsp salt

1 leek; washed, trimmed, chopped fine

1 large carrot, diced small

3 vegan chicken broth cubes, dissolved in 6-8 cups boiling water

½ cup all purpose flour

½ tsp dry mustard

½ tsp vegan Worcestershire sauce

12 oz. dark German beer

2 containers Wayfare Food's We Can't Say It's Cheese Cheddar-Style Spread

Salt and white pepper to taste

In a large stock pot, melt the oil and margarine together. On low-medium heat, cook the leek and carrot with the salt until soft and caramelized, but not browned. Lower the heat if needed. In a large measuring cup, whisk the flour, mustard, and Worcestershire with 1 ½ cups of the broth. Use an immersion blender if the flour clumps up. Add to the pot along with the remaining broth. Whisk until well incorporated if you like chunks, but this is a good time to blend the soup with an immersion blender, or by batches in a regular blender. Add beer and cheese. Turn the heat on low and cook, stirring often until the cheese is melted and blended in. Taste for salt and white pepper. Serve with pumpernickel rye bread, and grilled vegan kielbasa.

### **Casi's Tamale Appetizers**

4 Cups Masa flour  
3/4 Cup Earth Balance Margarine (melted)  
2 teaspoons baking power  
4 Cups vegetable broth  
12 green onions (finely chopped)  
3 Tablespoons peanut oil  
8oz. chorizo seitan  
8 oz. WayFare Food's We Can't Say It's Cheese Hickory-Smoked Cheddar-Style Spread

Blend Masa Flour, Margarine, baking powder and broth together until dough forms. Fold in finely chopped green onions. Press 1 tablespoon of dough into greased mini muffin tins. Fry chorizo seitan in peanut oil (cast iron pan works best). Break up into small pieces as frying. Fill dough with 1 teaspoon of chorizo and 1 teaspoon of WayFare Hickory Cheddar. Top with masa dough. Bake 350 for 20 minutes.

