

2013 Animal Rights Coalition Vegan Hotdish Cook-off

Katelynn Brown's Winning Tex-Mex Chili Bake with Corn Bread Crust

Chili Ingredients

12 oz Soy Chorizo from Trader Joes
1 can kidney beans
1 can pinto Chili beans
1 can tomato sauce (small)
1 can fire roasted diced tomatoes (small)
1 small yellow onion
1 fire roasted sweet red pepper
1 fire roasted yellow bell pepper
1 jalapeno
5-6 cloves garlic
2 T Chipotle Chalu
2 oz red wine
Heaping spoonful cocoa powder
1 cup fire roasted corn
Chili powder to taste
Cumin to taste

Cornbread Ingredients

2 boxes Gluten Free Pantry Cornbread mix. Mix as directed, but add 3 T melted shortening and substitute EnerG Egg Replacer for egg, Vanilla Soy for milk.

Add to that:

1/4 cup shortening
1/2 C Sugar
Egg Replacer for 2 eggs
3/4 C flour
1/4 t baking powder
Extra soy milk if more moisture is needed

Directions

Roast whole peppers over open flame of gas stove until blackened. Set in bowl covered with plastic wrap until cool enough to handle. Rub off blackened skins and chop.

In large pot, cook onion in small amount of olive oil until translucent. Add soy chorizo, garlic, and peppers.

Roast corn in the broiler until slightly browned.

Add all remaining chili ingredients to pot and simmer 30 minutes.

Prepare corn bread batter and preheat oven to 400 degrees.

Pour chili into casserole dish and spoon or pipe cornbread batter on top.

Bake 20-30 minutes or until cornbread is golden brown and chili is bubbling on the sides.

AmyLeo Barankovich's Mock Chicken a la Queen Hotdish

Vegan Affairs: A Place for Taste and Grace – 612-655-1941 – AmyLeo@VeganAffairsMN.com

Serves 8-10

Roasted Garlic – you may want to start this 60-90 minutes before starting the rest of the recipe

2 bulbs garlic

3 T *Earth Balance Buttery Spread* *

1 cube *Rapunzel's Vegan Bouillon* *

1/2 c water

Pre-heat oven to 400 degrees. In small bowl add *Rapunzel's Vegan Vegetable Bouillon* cube and boiling water. Cover and let set until ready to use. Just before using mash the bouillon cubes until completely dissolved.

Remove any loose skins from garlic bulbs and cut off bottom just enough to remove any loose remains of root and to allow the bulb to stand up straight in a pan. Place *Earth Balance Buttery Spread* in a pan just large enough to hold the two bulbs of garlic – with very little extra space. Add dissolved bouillon to *Earth Balance Buttery Spread* and stir until *Spread* is completely dissolved. Place garlic in pan and baste. Place in preheated oven. Cook for 60-90 minutes, depending on how well done you like the garlic. Baste every 10-15 minutes.

Remove from oven. Let cool and remove skins from cloves. Mash and set aside.

NOTES: Save the remaining broth for Root Vegetable Mash

Root Vegetable Mash

1 large rutabaga, peeled and chopped in 1/2" X 1/2" pieces

1 large russet potato, chopped in 1/2" X 1/2" pieces

2 large carrots, chopped in 1/2" X 1/2" pieces

Remaining broth from Roasted Garlic, and water from steaming root vegetables, as needed

Using *steamer-insert* in large sauce pan, steam rutabaga for 10 minutes. Add carrots and potatoes and steam for another 20-25 minutes or until all roots vegetables are soft. Remove from heat, drain - reserving liquid, and transfer to a large mixing bowl. Mash roughly, add broth and water as needed, so that the root vegetables remain somewhat chunky and you can distinguish the carrots. Set aside until ready to use.

Mock Chicken Ala Queen Filling

2 18-oz packages of Mock Chicken *

5 T unbleached flour

5 T *Earth Balance Buttery Spread* *

1 1/2 cubes *Rapunzel's Vegan Bouillon* *

2 1/2 cups boiling water

Place *Rapunzel's Vegan Bouillon* cubes in medium bowl with the boiling water. Cover and let set until ready to use. Just before using mash the bouillon cubes until completely dissolved.

Rinse and cut Mock Chicken into bite sized pieces

In large sauce pan melt *Earth Balance Buttery Spread*. Sift in the flour, whisking constantly to form rue. Slowly add well-dissolved bouillon into rue, stirring constantly to keep mixture homogenous and smooth. Stir in Mock Chicken, cover and lightly simmer for 10-15 minutes or until Mock Chicken is heated through. Remove from heat and set aside until ready to use.

Mushroom Filling

1 medium yellow onion, chopped

1 lb crimini mushrooms

2 T coconut oil, or as needed

1 t course ground black pepper

1 t sea salt

Remove very bottom of stems for mushroom. Chop into ½" pieces. Heat large skillet (preferably cast iron), add coconut oil and sauté onions until transparent. Add mushrooms and sauté until soften and water is released. Add salt and pepper, remove from heat, drain and set aside until ready to use.

Nut & Cheese Topping

2/3 8-oz package *Pepper Jack Daiya Shreds**

1 cup almonds

Place almonds in food processor and process to a medium-fine grind. Transfer to a medium bowl, add *Pepper Jack Daiya Shreds* and mix well.

Coating For Pan

1 T *Earth Balance Buttery Spread* *

2-4 T unbleached flour

Putting It All Together - this is the easy part.

Grease a 9" X 11" baking dish with the *Earth Balance Buttery Spread*. Coat pan with flour. Layer each of the following, spreading out as evenly as possible: mashed roasted garlic; root-vegetable mash; mushroom filling; Mock Chicken Ala Queen Filling; nut and cheese topping. Lightly press the topping into the Mock Chicken Ala Queen Filling.

Cover with aluminum foil and bake in 400 degree oven for 40 minutes. Remove from oven, reduce heat to 350 degrees. Remove foil and continue to cook for another 10-20 minutes until topping starts to brown and you can see the filling boiling. Remove from oven and let set for 10 minutes before serving.

Genevieve Gamlin's Chick'n Fajita Hash Brown Hotdish

www.TwinCitiesVegan.com

Ingredients

- 1 Stick Earth Balance Butter
- 6 Tablespoons Flour
- 1 Tub of Vegan Cream Cheese (Toffuti or Trader Joe's)
- 1/3 Cup Vegan Coconut yogurt
- 1 Bag Frozen Shredded Hash Browns (Thawed if in one solid block)
- 3 Bell Peppers of Different Colors (Cubed or sliced)
- 1 Package Chicken-Less Strips (Trader Joe's or Gardein Brand)
- ½ Package Smart Bacon
- 2 Small Shallots (Thinly Sliced)
- 2 Cloves Garlic (Minced)
- 1 Tablespoon Chili Powder
- 1 Teaspoon Cumin
- 1/2 Cup Bread Crumbs
- 1 Cup Trader Joe's Vegan Shredded Cheese (Mozzarella style)
- 2 Tablespoons Vegan Bacon Bits

Directions

1. In large pot melt butter then mix in flour. Stir constantly for 5 minutes making sure to bubble, but not burn the flour. Meanwhile sauté peppers, garlic, shallots, bacon, and chicken (optional).
2. To the butter/flour mix in cream cheese, yogurt, chili powder, cumin, (1) tablespoon of the bacon bits. Once everything is incorporated add the peppers, garlic, shallots, bacon, and chicken. Stir well.
3. Mix in Hash browns so that they are completely covered in the sauce.
4. Transfer to a 9x13 baking dish.
5. Sprinkle with breadcrumbs then cheese.
6. Bake for 45 minutes at 375F. Keep covered for the first 30 minutes then uncover so the cheese melts, but doesn't dry out.
7. Sprinkle the remaining bacon bits on the top before serving.

Paula Parker's Vegan Mac & Chor-eezo

Makes one 8x8 dish: Serves 8 politely, 4 greedily.

Ingredients

- 1 cup raw Cashews (soak overnight in water, and drain)
- 2 cups Water
- ½ cup Nutritional Yeast
- 2 teaspoons Arrowroot Powder
- 1 teaspoon Garlic Granules
- 1 teaspoon Onion Powder
- 1 generous teaspoon Dijon Mustard
- 1 generous teaspoon Chickpea Miso
- ½ teaspoon Turmeric
- ¼ teaspoon Salt
- Black Pepper to taste
- 2 ½ Chorizo Field Roast Sausages
- 12 ounces Brown Rice Pasta (elbow macaroni or spirals)
- 1 cup Daiya Cheddar Cheese Shreds
- Sea Salt Potato Chips
- Breadcrumbs, plain

Directions

Put large pot with salted water to boil on stovetop.

Set oven to 350-degrees F.

In a blender (high powered is ideal), blend drained soaked cashews, water, nutritional yeast, arrowroot powder, garlic granules, onion powder, Dijon mustard, chickpea miso, turmeric, salt, and black pepper. Transfer sauce to a saucepan, and heat over medium heat, stirring until heated through, but before the arrowroot powder starts to thicken sauce.

Cut your Chorizo sausages into ¼ slices.

Throw brown rice pasta into water when it boils, and boil for 9 minutes, until soft. Drain.

Combine in a bowl: Chorizo slices, cooked pasta, heated sauce and Daiya shreds.

Put into 8x8 glass baking dish. Top with layer of breadcrumbs and crushed potato chips. Bake, uncovered, in hot oven for 20 minutes.

Contains: Wheat, Tree nuts

Jenni Swope's Veggie Cottage Pie

Ingredients

- 3 pounds new potatoes
- 1 cup soy milk
- 2 garlic cloves
- 2 T olive oil
- 1 onion
- 1/4 cup tomato paste
- 1 T Worcestershire sauce
- 2 cups vegetable broth
- 12 ounces Cremini mushrooms
- 2 pound butternut squash, peeled and cut into 1/4" pieces
- 1 cup peas

Directions

Boil potatoes until tender, mash with garlic and soymilk, set aside.

Heat oil and saute onions and mushrooms.

Add remainder of ingredients and cook to boil.

Pour squash mixture into 13X9 casserole dish and top with mash potatoes.

Cook for 40 - 45 minutes in 350 degree oven.

Allyson Holdahl's Eggplant Champignon

herbaceousbabe.blogspot.com

Prep time: 35 min, Cook time: 30 min.

Makes 8 satisfying servings.

Ingredients

- 2 large eggplants
- 3 c cashews, soaked and drained
- 6 petite artichoke hearts
- 3 cloves garlic
- 1 T lemon juice
- 4 c water
- 1-1/2 c quinoa
- 8 oz mushrooms, chopped
- 6 sprigs rosemary, finely chopped
- pepper to taste

Directions

Peel, slice, and salt the eggplant (round or julienned) and place in a colander to "sweat" for 30 min.

In a blender, combine cashews, artichoke hearts, garlic, lemon juice, and water.

Pour quinoa into a large casserole dish with 1/2 of the cashew cream, making sure all the quinoa is covered. Add the eggplant, then top with mushrooms and the remaining "cream."

Bake at 375 on the center rack for 20 minutes.

Sprinkle rosemary on top and bake for another 10 minutes, until warm through and the quinoa's germ ring shows.

*If you're allergic to cashews, try using macadamia nuts. Or substitute 3-1/2c coconut milk, omitting 1c of water. (I haven't tried this, but if it works, let me know!) And if you can't get artichoke hearts, don't sweat it; just leave them out.