

VegMichigan Holiday Cooking Demo

By Michele Gallo and Jodi Wollitz

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ROASTED RED PEPPER HUMMUS IN CUCUMBER CUPS

Giada DeLaurentiis

Total time: 20 min Yield: 4 to 6 servings

INGREDIENTS:

1/2 cup diced jarred roasted red bell peppers
1 tablespoon tahini
2 teaspoons fresh lemon juice (from 1/2 small lemon)
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt, plus extra to season
Pinch cayenne pepper, optional
One 15-ounce can cannellini beans (white kidney beans), rinsed and drained
1 large clove garlic, peeled
2 hothouse cucumbers, ends trimmed
Fresh parsley, cilantro or mint leaves

DIRECTIONS:

For the hummus:

In a food processor, combine the peppers, tahini, lemon juice, cumin, salt, cayenne pepper and garlic.

Blend until smooth, scraping down the sides of the bowl if needed. Season with salt if needed.

Transfer the hummus to a small bowl.

Run the tines of a fork down the length of each cucumber several times, turning to make ridges about 1/8 inch deep in the skin all the way around.

Cut cucumbers crosswise into 1-inch rounds (should yield 12).

Using the smaller end of a melon baller or a round measuring spoon, scoop out the center of each cucumber round to form a hollow. Use a small spoon to fill each cup with hummus, mounding slightly over the top.

Tuck a small fresh parsley, cilantro or mint leaf into the side of the filling as a garnish. Arrange the cups on a platter and serve.

Christmas Crunch Mix

(or Chanukah Crunch, Hanukkah Krunch, or Kwanzaa Krunch - or - even Festivus Scrunch!)

1/2 cup to 3/4 cup Coconut Sugar or Date Sugar
2 T Cinnamon (3 T. if using 3/4 c. sugar)
4 cups Pretzels
1 cup Almonds - OR 1/2 cup Almonds + 1/2 cup Walnuts, Pecans, your favorite nut
2 T. to 3 T. Aqua Faba, whisked until frothy
1/2 cup Dried Cherries
1/2 cup Dried Cranberries

Preheat oven to 250 degrees.

Line a sheet pan with parchment paper, or silicone mat.

SMALL BOWL:

Combine Coconut Sugar (or Date Sugar) and Cinnamon.

LARGE MIXING BOWL & WHISK:

Add Aqua Faba. Whisk until frothy.

Add Pretzels & Nuts. Gently toss to evenly coat.

Pour onto parchment/silicone lined sheet pan.

Bake for 45 minutes, stirring gently every 15 minutes.

Stir in Dried Cherries & Cranberries.

Bake 15 more minutes.

Cool completely.

Store in airtight container.

EASY GARLIC AND HERB VEGAN CHEESE

Minimalist Baker

PREP TIME

1 day 1 hour

TOTAL TIME

1 day 1 hour

INGREDIENTS

2 cups raw cashews

2 cloves garlic, minced

1/2 tsp garlic powder (plus more to taste)

1 medium lemon, zested

1/4 cup lemon juice (2 medium lemons yield ~1/4 cup or 60 ml)

1/2-2/3 cup water

2 Tbsp nutritional yeast

1/2 tsp sea salt

2 Tbsp olive oil

FOR SERVING

2 Tbsp finely minced fresh dill

INSTRUCTIONS

Place cashews in a bowl and cover with cool water. Cover with plastic wrap and set in the refrigerator to soak for 12 hours*. If you can't get to them right away, drain, place back in bowl, and cover with plastic wrap. They will keep refrigerated for 24-36 hours.

Once soaked, drain cashews thoroughly and add to food processor. Add minced garlic, garlic powder, lemon zest, lemon juice, water (starting with lesser end of range), nutritional yeast, salt and olive oil.

Process until very creamy and smooth, scraping down sides and adding additional water as needed. Then taste and adjust seasonings as needed, adding more lemon zest for tartness, nutritional yeast for cheesiness, garlic for zing, or salt for flavor + balance. Place a fine mesh strainer (or colander) over a large mixing bowl, and lay down two layers of cheesecloth (or a clean, fine, absorbent towel).

Use a spatula to scoop all cheese over the cheesecloth, then gather the corners and twist the top gently to form the cheese into a "disc." Secure with a rubber band.

Place in refrigerator to set for at least 6 hours, preferably 12, or until excess moisture has been wicked away, and it holds its form when released from the cheesecloth. The longer it sits in the fridge the more it will firm up.

To serve, unwrap from cheesecloth and gently invert onto a serving platter. Reform with hands or cheesecloth as needed, then coat with chopped herbs and a bit more lemon zest (optional). It is fragile, so handle gently.

Enjoy chilled with crackers or vegetables. Cheese will hold its form for 1-2 hours out of the refrigerator, but best when chilled. Leftovers keep well covered in the refrigerator up to 5 days.

TREELINE CHEESE LOG

Place the nut cheese onto a piece of parchment paper (or non-stick dehydrator sheet). Mold the cheese into a log-like shape then fold the parchment paper/dehydrator sheet over and roll the nut cheese to form the roll.

Next, roll the nut cheese in your choice of herbs, nuts or seasonings, see below for suggestions. Spread the herbs in a single layer on the parchment then gently roll, pressing the nut cheese into the them. Then carefully press the ends of the nut cheese into the herbs. Gently roll the log one more time to make sure it is evenly shaped and the log is evenly covered with the herbs.

SUGGESTIONS:

- Choice 1: 1/2 cup fresh herbs, chopped (tarragon & chives)
- Choice 2: 1/2 cup walnuts, chopped
- Choice 3: 3 tbsp crushed pink peppercorns & 1 tbsp coarse sea salt

Holiday Hummus Board

Chipotle Pumpkin Hummus w/ Cranberry Salsa

Chipotle Pumpkin Hummus

1 1/2 cups Cooked Chickpeas (or 15 oz can)
1/2 cup Pumpkin Puree
1/4 cup Tahini or Soaked Pepitas
2 T. Cilantro
1 T. Chipotle in Adobo, or more to taste
1 T. Date Syrup or Pure Maple Syrup
1 T. Lime Juice
2 Garlic Cloves
1 t. Cumin
1/2 t. Smoked Paprika
1/4 t. Cinnamon
Garnish: Pepitas

FOOD PROCESSOR:

Combine all Hummus ingredients.

Process until smooth and creamy.

Taste & Adjust seasonings to your palate's preferences.

Serve w/ Toasted Pita Chips, or Baked Corn Tortilla Chips & Veggie Dippers

For an extra festive presentation, top w/ Cranberry Salsa for a 2 Layer Holiday Platter! This also makes a great topper for a Kale Stuffed Sweet Potato, or even as a Creamy Sauce for Pasta, just thin w/ Unsweetened Soy Milk & add Nutritional Yeast for a Seasonal Spiced Mac & Cheeze.

Cranberry Salsa

12 oz Fresh Cranberries
1 Apple, or Orange
4 to 5 Medjool Dates, pitted & chopped
1 bunch Fresh Cilantro, chopped
1 bunch Green Onions, chopped (*Red Onion works great, too*)
1 to 2 Jalapenos, chopped (*Like Spicy? Try Serrano Peppers!*)
2 T. Fresh Lime Juice
1 t. Fresh Ginger, grated
Garnish: Lime Zest & Orange Zest

FOOD PROCESSOR:

Combine all Salsa ingredients.

Pulse several times to evenly chop into your preferred salsa consistency.

Garnish w/ Fresh Lime and/or Orange Zest.

Enjoy w/ Baked Corn Tortilla Chips & Veggie Dippers

Or serve just like you would your favorite Holiday Cranberry Sauce!

This Festive Salsa also makes a Delicious Condiment for Hummus & Roasted Veggies in Spinach Wraps.

RAW PEPPERMINT BROWNIES

Recipe Adapted from Unprocessed, by Chef AJ

INGREDIENTS:

2 cups walnuts

2 cups pitted dates

½ cup raw cacao powder (can use cocoa powder)

2 teaspoons vanilla extract

½ teaspoon Peppermint flavor*

INSTRUCTIONS:

In a food processor fitted with an “S” blade, process the walnuts until they are almost a powder (be careful not to turn it into walnut butter). Add the cacao and process to blend. Add the dates and process until a ball forms. Add the vanilla extract and peppermint flavor and process briefly. Place into silicone brownie bite molds or an 8”x8” square pan and freeze until firm.

*Do NOT use essential oils. If you use peppermint extract, you may need 2-4 times as much as peppermint flavor. However, as the intensity of these flavors/extracts can vary quite a bit, and peppermint can quickly become overpowering, it’s best to start with less and add more if needed.

Pajas!**Mexican Coconut Cookies**

3 cups unsweetened shredded coconut

11 oz sweetened condensed coconut milk

1 cup pecan halves, lightly toasted

& chopped, if desired 1/2 cup

chopped dried apricots

1/2 cup dried cranberries or dried cherries
1/2 cup vegan chocolate chips

Preheat oven to 325 degrees.
Line sheet pan with parchment paper, or a silicone mat.

**MIXING BOWL & WOODEN
SPOON or STAND MIXER:**

Add all Cookie ingredients.
Mix until evenly combined.
Use a cookie scoop to portion dough onto
parchment lined sheet pan. Bake 10-15
minutes, depending on size of cookie.
Coconut will be very lightly golden.
Place cookies on cooling racks.
Store in airtight containers.
Enjoy!