

# **RECIPES FROM VEGAN NIGHT OUT AT SKH • FEBRUARY 24, 2009**

*FROM EXECUTIVE CHEF BOB MILLER, STAUFFER'S - ROHRERSTOWN*

## **VEGAN CHOCOLATE CAKE**

1 ½ cups all purpose flour

1 cup white sugar

1/4 cup cocoa powder

1 teaspoon baking powder

½ teaspoon salt

1/3 cup vegetable oil

1 teaspoon vanilla extract

1 teaspoon distilled white vinegar

1 cup water

pre heat oven to 350 lightly grease 9x5 inch loaf pan

sift dry ingredients together add oil, vanilla & vinegar & water mix until smooth pour into pan bake 45 minutes remove and let cool.

### Topping

6 tbs. margarine

3 oz corn syrup

9 Tbs. cocoa powder

Melt margarine in pan add corn syrup stirring to combine add cocoa powder and stir Bring almost to boil add 1 tsp vanilla let cool to spreading consistency

## **VEGAN EGGPLANT PARMESAN (11x 9 baking pan)**

1 medium eggplant cut thin and breaded

1 medium eggplant roasted pulp removed

1- 8 oz jar VAVA Ajvar hot roasted pepper and eggplant spread

1 -8 oz block vegan mozzarella shredded (freeze before shredded)

1- pint of your favorite marinara sauce

Bake breaded eggplant until crispy while doing that combine remaining ingredients in a bowl. Place 1 layer of crispy eggplant in pan cover with cheese, sauce and eggplant spread repeat until pan is full place in oven bake @ 350 for 45 minutes

## **GRILLED TOFU AND PORTOBELLO MARSALA**

6- 3-4 " Portobello mushrooms stems removed or trimmed, marinate with a sprinkle of white balsamic vinegar on underside and a sprinkle of olive oil for 10 minutes, then roast in a 400 degree oven for 8-10 minutes

1 lb firm tofu brush with olive oil and kosher salt and black pepper cook on gas or charcoal grill just long enough to mark all sides of tofu

sauce

1 tbs. olive oil

1 large shallots peeled and diced

6 oz Marsala wine

8 oz vegetable stock

cornstarch slurry to thicken

Sweat shallots in oil till translucent add Marsala (if using a gas stove remove pan from heat before adding wine reduce by 2 thirds

add vegetable stock reduce by ½ you can add some of the juice from the cooked mushrooms and fresh herbs if desired slowly stir in cornstarch slurry should not need more than 1 or 2 tablespoons let simmer for 5-8 minutes to cook out starchy flavor slice mushrooms top with slices of tofu and pour sauce over top