



Fig Glazed Turkey

(Adapted from Food Network)

Serves 8-12

- 1 (10-12 lb) Turkey
- 1 1/2 c. dried figs, roughly chopped
- 1/4 c. honey
- 2 TBsp. fresh lemon juice
- 1/2 c. balsamic vinegar
- 1 c. Miyoko's or Kite Hill Vegan Butter

Combine the figs, honey and lemon juice in a large bowl. Add 3 cups warm water and cover with plastic wrap. Set aside for 20-25 minutes until the figs are tender. Pour off the liquid into a separate bowl and set aside.

Bring the reserved fig liquid to a simmer in a small saucepan over medium heat, cook until reduced by half, 10-12 minutes. Add the balsamic vinegar and cook until syrupy, about 8 minutes. Add the butter and whisk it into the glaze.

For the Turkey: Preheat oven to 350 degrees. Rinse turkey and pat dry with paper towels. Gently lift the skin from the turkey breast and massage 1 cup of softened vegan butter onto the breast meat. Sprinkle the turkey cavity and skin with salt & pepper. Roast for 2 hours.

After the turkey has roasted for 2 hours, baste it with the fig glaze and continue roasting until the meaty part of the thigh reaches 170 degrees (30 mins to 1 hour more).

Two Alpha Gals



Vegan Baked Mac & Cheese

Serves 8

- 1 lb. GF Macaroni Noodles (or regular noodles)
- 4 TBsp. Miyoko's or Kite Hill Vegan Butter
- 1/2 c. King Arthur GF All Purpose Flour (or regular flour)
- 2 cloves garlic, minced
- 3 c. Plain Unsweetened Oat Milk or Almond Milk
- 3 packages Violife Shredded Cheddar Cheese
- 1 -2 tsp. Dijon mustard
- 1/8 tsp. Grated Nutmeg
- 1/4 tsp. paprika
- Salt & Pepper, to taste

Cook macaroni noodles according to package instructions. Drain and place noodles in a 9x13 baking dish. Preheat oven to 350 degrees.

Melt the butter in a large skillet over medium high heat. Once melted, add the garlic and saute for just a minute, being careful not to burn. Add the flour whisking until a paste has formed. Slowly add milk, whisking constantly, until all milk has been incorporated and a semi-thick roux has developed. Add dijon and mix until incorporated. Sprinkle in 2 packages of Cheese and mix until smooth. Season with nutmeg, paprika, salt & pepper.

Pour cheese sauce over noodles, mix until all noodles are coated evenly and sprinkle the remaining cheese on top. Bake at 350 for 30 mins until cheese is melted and bubbly.

Two Alpha Gals



Bobber's Cranberry-Apple Crunch

Serves 6

- 2 c. Fresh Cranberries
- 3 c. red apples (Fuji, Gala or Honeycrisp), chopped & unpeeled
- 1/2 c. Organic Cane Sugar
- 1/3 c. GF or Regular Flour
- 1 c. Oatmeal
- 1/2 c. Organic Brown Sugar
- 1/2 c.-1 c. Kite Hill or Miyoko's vegan butter
- 1/2 c. Pecans, chopped

Empty bag of cranberries into a large bowl. Cut up unpeeled apples into small pieces. Add 1/2 c. organic sugar and mix together. Pour into a greased 8x8 baking dish. Put 1/2 cup chunks of vegan butter on top. Blend remaining butter, flour, oatmeal, organic brown sugar and pecans together and sprinkle over apple-cranberry mixture.

Bake at 350 for an hour or until golden brown and bubbly.

Two Alpha Gals



Drunken Brussels with Chicken Apple Sausages

Serves 6-8

- 1 Bag Brussels Sprouts, outer leaves removed & quartered
- 1 tsp. Garlic, minced
- 1/2 c. Red Onion, diced
- 1 Gala Apple, cored & diced
- 2 TBsp. Coconut Oil
- 1 tsp. Tarragon, dried (or Mother Bragg's Sprinkle)
- Salt & Pepper, to taste
- 1/4 c.- 1/2 c. Bold Rock Hard Apple Cider
- 1 pkg. Applegate Apple Chicken Sausages (optional)

In a cast iron skillet, heat the coconut oil over Med.-High heat. Saute the onions and garlic until the onions begin to soften, 2-3 minutes. Add the brussels sprouts, apples, tarragon, salt & pepper. Cook until the sprouts & apples begin to soften and caramelize slightly, stirring frequently, about 4- 5 minutes. Add the Bold Rock Cider to de-glaze the pan and continue to cook 5-6 more minutes, until the sprouts are tender and the cider has reduced down.

Roast the Chicken Sausages in the oven at 350 until they are heated through and crispy on the outside. This should only take about 8 minutes. Place sliced sausages on top of the drunken brussels and serve.

apples thoroughly in a colander.

*Applegate are AG Safe and do not contain a pork casing.

Two Alpha Gals