Tofu Sloppy Joes

by Alan

18 blocks firm tofu
1 yellow onions
1 bell peppers
1½ cup oil
1 cup brown sugar
½ cup yellow mustard
½ cup apple cider vinegar
½ cup (vegan) worcestershire
6 x 29 oz cans tomato sauce
OPTIONAL
½ cup nutritional yeast



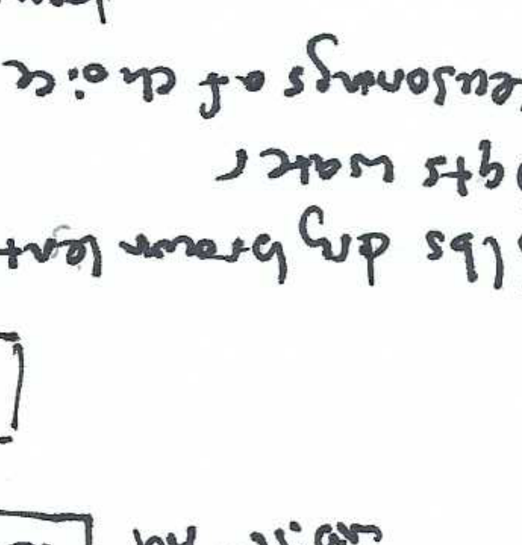


Press tofu in batches then crumble by hand or cheese grater into hotel pan and bake at 375°F for 40min. Dice and sautee onions and peppers in olive large pot. Add ACV, brown sugar, mustard, tomato sauce and nutrional yeast. Bring to boil then simmer 20min. Pour sauce over tofu and stir



LENTILS

5 lbs dry brown lentils
5 qts water
seasonings of choice



Boil water and add lentils and seasonings. Simmer at just below boiling for 30 mins or until liquid is almost all absorbed, stirring occasionally



Avocado Banana Brownies

by William

150g mashed avocado
1500g unsweetened plant milk
3 (very) ripe bananas
300g white sugar
720g AP flour
480g maple syrup
300g dark cocoa powder
18g salt
36g baking soda
OPTIONAL
550g (VEGAN) white choco chips
330g (VEGAN) dark choco chips

In a food processor or blender add banana, avocado, plant milk, sugar, and maple syrup. Blend til smooth. Combine flour, sugar, cocoa powder, salt, and baking soda in a large bowl. Pour wet ingredients into dry ingredients and whisk to combine. Add choco chips a pour into greased hotel pan. 350°F for 45 mins, cool 30 min



Come Volunteer!

550 McKinney St

Arrive @ 7:15 pm

Service start @ 7:30 pm

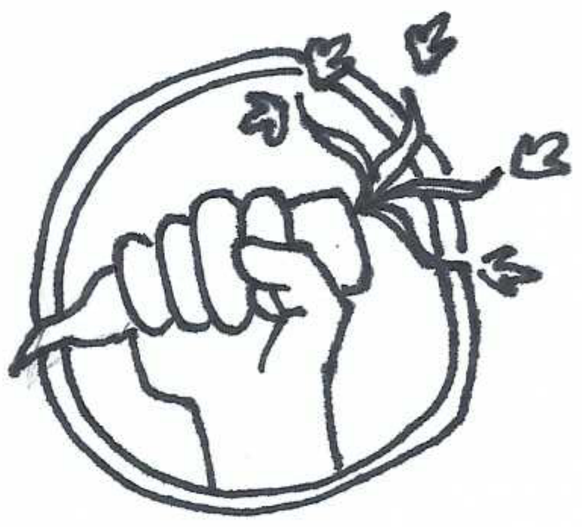
Mon Wed Fri Sun

Vegetarian / vegan food welcome!

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Revolutionary Recipes

Vol. II