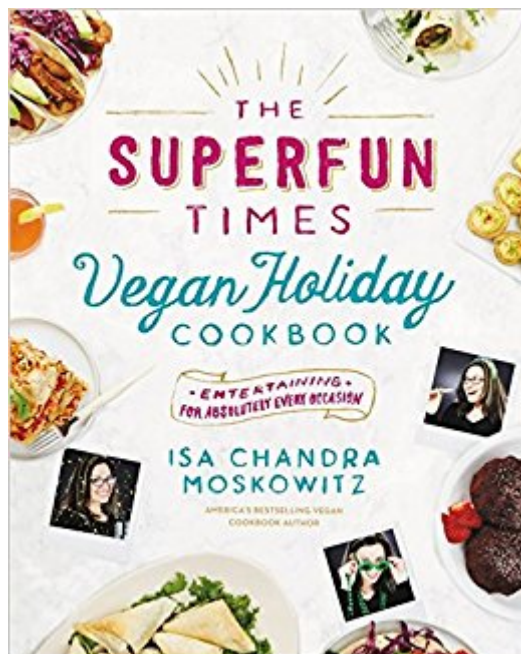




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# The Superfun Times Vegan Holiday Cookbook: Entertaining For Absolutely Every Occasion



## Synopsis

Bestselling author, vegan goddess, and comfort food queen Isa Chandra Moskowitz is back with her biggest book ever--to prove that making festive vegan food for any occasion can be easy, delicious, and superfun. Gone are the days of stressing over how to please family and friends with different dietary needs. Bursting with knock-your-socks-off, mind-bogglingly tasty vegan recipes for Cinnamon Apple Crepes, Cheeseburger Pizza, Biscuits and Gravy, Churro Biscotti, and so much more, *The Superfun Times Vegan Holiday Cookbook* will make everyone at your table happy--even meat eaters and the gluten challenged. Isa provides everything you need to get your party started, from finger food and appetizers to casseroles, roasts, and dozens of special sides. Then comes a throng of cakes, cookies, cobblers, loaves, pies, and frozen treats to make you feel like the best dang vegan cook in the world. You'll start with New Year's, stop for Valentine's Day on the way to Easter and Passover, party down from Cinco de Mayo through the Fourth of July, and cook through Thanksgiving, Hanukkah, and Christmas. And with more than 250 seasonal recipes, you'll mix, match, and remix for every celebration in between--filling your life with holiday cheer the whole year round.

## Customer Reviews

View larger    Chipotle Mac and Cheese with Roasted Brussel Sprouts    Serves 4:    Total: 45 minutes / Active: 45 minutes.    1 pound brussels sprouts, quartered.    1 tablespoon olive oil.    Salt.    1 cup raw cashews, soaked in water for at least 2 hours and drained.    1 cup vegetable broth, purchased or homemade (page 203).    4 chipotle peppers in adobo sauce, seeded (see Tip).    2 garlic cloves, peeled.    2 tablespoons nutritional yeast flakes.    2 tablespoons chickpea miso or mellow white miso.    8 ounces macaroni.    Chipotle mac and cheese! I probably don't need to say anything else--you're already rummaging through your pantry for a can of chipotles and some cashews to soak. Mac and cheese is, after all, the ultimate comfort food. A box of macaroni might as well come with sweatpants, a cozy blanket, and an entire season of *Mad Men* DVDs.    Preheat the oven to 425° F. Line a large rimmed baking sheet with parchment paper for the brussels. Bring a pot of salted water to a boil over high heat for the pasta.    Toss the quartered brussels sprouts with the olive oil and a big pinch of salt. Transfer to the lined baking sheet and bake until lightly browned, about 18 minutes. No need to flip 'em.    Meanwhile, make the cheese sauce. In a blender, combine the cashews, vegetable broth, chipotles, garlic, yeast, miso, and a pinch of salt. Puree until completely smooth; this can take up to 5 minutes depending on the strength of your machine. Periodically stop the machine to keep it from overheating, and scrape

down the sides of the blender jar with a rubber spatula to make sure you get everything. When the pasta water comes to a boil, add the macaroni and cook according to the package directions. Drain the macaroni in a colander and immediately return it to the pot and stir in the sauce. Place the pot over low heat and stir until the sauce is thickened a bit and everything is deliciously creamy, 3 minutes or so. Taste and adjust for salt, toss in the brussels sprouts, and serve! Tip: Sometimes people forget that chipotles are still hot and can give you jalapeño hands if you touch the seeds. Use squares of plastic wrap to protect your fingers when handling them. Seed them by placing one flat on the cutting board, splitting it down the center with a paring knife, and using that knife to scrape out the seeds. Immediately scrape the seeds into the sink and wash them away, to prevent any further contact, then place the seeded chipotle directly in the blender. The reason we're removing the seeds, in case you're wondering, is that the seeds are really spicy. With the seeds removed, you can use more chipotles, thus getting more smoky flavor without all the heat. If you prefer a completely nonspicy version, use 1 roasted red pepper (homemade or from a jar) in place of the 4 chipotles.

One of the Best Cookbooks of 2016 - The Washington Post "This could be the sleeper cookbook of the year, as it steers party food in the mode that's increasingly sought-after and appreciated." • The Washington Post "If there is a vegan in your life, The Superfun Times Vegan Holiday Cookbook is required gifting.... But you might also want to consider the book for anyone who simply likes vegetables-or doesn't, but needs to get over that.... the cookbook offers things like cauliflower tikka masala and tomatillo pozole that anybody might want to eat." • The Boston Globe

Isa Chandra Moskowitz is the best-selling author of the hit books *Isa Does It*, *Veganomicon*, *Vegan With a Vengeance*, and many other titles. In 2014, she opened her first restaurant, Modern Love, in Omaha, Nebraska.

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