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## Maple Glazed Seitan Roast

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### OVEN

1. Preheat the oven to 350-400°F.
2. Add 2 tablespoons of water and cover with aluminum foil.
3. Bake for 15-20 minutes. Check to see if the center is warm.
4. Heat an additional 5 minutes if necessary.
5. Serve once hot and steaming.

### MICROWAVE

1. Place seitan on a microwave safe plate.
2. Microwave on high for 3 minutes.
3. Check and heat for additional 1-2 minutes, or until hot.

### STOVETOP

1. Heat a sauté pan over medium.
2. Add seitan and don't forget the glaze!
3. Add about 2 tablespoons of water to the pan and cover with a lid.
4. Turn up the heat to medium high and let come to a simmer (about 2 minutes).
5. Once the seitan is simmering, turn the heat off and serve.

## Country Fried Tofu Steaks

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### OVEN

1. Preheat the oven to 350°F-450°F.
2. Lay tofu on a baking sheet and cover with aluminum foil.
3. Bake for 10-15 minutes, or until heated through.
4. Serve immediately.

## Green Beans

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### OVEN

1. Preheat to 350°F.
2. Add 1-2 tbsp of water to help steam. Cover with aluminum foil.
3. Bake for 10-15 minutes, or until heated through.
4. Serve hot.

### MICROWAVE

1. Transfer green beans to microwave-safe container.
2. Microwave on high for about 3 minutes. Check temp.
3. Heat on high for additional 1-2 minutes if necessary.
4. Serve hot.

### STOVETOP

1. Heat a sauté pan over medium. Once the pan is hot, add 1-2 tbsp of cooking oil.
2. Once the oil is hot, add in the green beans.
3. Add about 2 tablespoon of water to the pan and cover with a lid.
4. Turn up the heat to medium high and let come to a simmer (about 2 minutes).
5. Once the green beans are hot and steaming, turn the heat off and serve.

## Potatoes

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### OVEN

1. Preheat to 350°F – 400°F.
2. Add about 2-3 tbsp water. Cover w/ foil and steam heat until hot to touch, about 10 minutes.
3. Serve warm.

### MICROWAVE

1. Transfer to microwave-safe container and heat on high for about 3-5 minutes.
2. Stir to distribute the heat.
3. Heat on high for additional 1-2 minutes if necessary.
4. Serve warm

## Mac & Yease

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### OVEN

1. Preheat to 350°F – 400°F.
2. Add about 2-3 tbsp water. Cover w/ foil and steam heat until hot to the touch, about 10 minutes.
3. Serve warm.

### MICROWAVE

1. Transfer to microwave-safe container and heat on high for about 3-5 minutes.
2. Stir to distribute the heat.
3. Heat on high for additional 1-2 minutes or until hot.
4. Serve warm

## Cornbread Dressing

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### OVEN

1. Preheat to 350°F – 400°F.
2. Add about 2-3 tbsp water. Cover w/ foil and steam heat until hot to touch, about 10-15 minutes, stirring halfway through.
3. Serve warm.

### MICROWAVE

1. Transfer to microwave-safe container.
2. Microwave on high for 2-3 minutes, stirring after each minute to distribute heat.
3. Serve warm.

## Sweet Cornbread

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Store in a cool, dry place until ready to serve. If desired, use one of the following methods to warm before serving:

### OVEN

1. Preheat the oven to 350°F.
2. Cover tray with aluminum foil to avoid burning.
3. Place tray in the oven (If you are reheating cornbread leftovers, place them on a baking sheet) and bake for 10-15 minutes. Don't exceed 15 minutes or the bread will become too dry.
4. Remove cornbread from the oven. Brush it lightly with vegan butter if you want to add more flavor (optional). Allow to cool slightly before serving.

### MICROWAVE

1. Set the microwave to the reheating setting (or lower power level).
2. Transfer the cornbread in a microwaveable container. Cover with a lid, plastic wrap, or a glass plate.
3. Cook for 20-30 seconds (depending on the size of the loaf). You may set your timer longer but be careful because it will dry out fast! Make sure to reheat at a lower temperature to ensure moistness and lightness of the cake.
4. Take the container out. Again, you may brush with vegan butter, but this is optional. Allow to cool slightly before serving.

## Candied Yams

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### OVEN (RECOMMENDED FOR 2+ SERVINGS)

1. Preheat to 350°F
2. Cover a baking dish with foil
3. Bake for 30 minutes or until warmed through

### MICROWAVE

1. Add to large microwave-safe bowl
2. Microwave in 20-second intervals
3. Stir between intervals and continue to microwave until warmed through

## Homestyle Skillet Gravy

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### STOVETOP

1. Pour the gravy into a sauce pan.
2. Add 2-4 tablespoons of water to the pan.
3. Heat in the stove over medium-high heat until bubbling in the middle.

## Pear Citrus Cranberry Sauce

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Keep refrigerated until ready to serve.

## Salted Caramel Apple Crumble Pie

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### OVEN

1. Heat your oven to 350°F.
2. Place the pie on a baking sheet and tent with foil.
3. Bake until heated through; a room temperature pie will take 10-20 minutes to heat through. If the pie was in the fridge, it may take 20 minutes or more.
4. You want it warm, not hot.
5. Plate and serve with ice cream!

## Red Velvet Bundt Cake & Chocolate Bundt Cake

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Keep refrigerated.

To serve, use a knife dipped in hot water to make clean slices.