

Salisbury University Dining Services
Vegan Candlelight Dinner
Magical Madagascar
Friday November 9, 2007

Avocado-Peppercorn Soup

Ingredients:

1 medium onion
1 tablespoon olive oil
1 teaspoon cumin
2 minced garlic cloves
4 large ripe avocados
4 roasted plum tomatoes
2 lemons, juiced
1 ½ quarts vegetable stock
1/3 cup green peppercorns
Ground pepper to taste
Salt to taste
Cilantro for garnish

Preparation:

1. Peel and dice the onion, mince the garlic cloves and cut up the ripe avocados.
2. In large saucepan cook the onion, garlic and spices in the olive oil over moderate heat for 10 minutes, stirring often. Add avocados, roasted plum tomatoes, lemon juice and stock, bring to a boil, then reduce heat to medium and cook for 20 minutes. Cool to room temperature and puree in blender until smooth.
3. Return to pan, bring to boil, add peppercorns and reduce to moderate heat and cook for 10 minutes. Serve garnished with cilantro and peppercorns.

Tomato & Scallion Salad

Ingredients:

1 cup scallions, finely diced
2 cups tomatoes, finely diced
2 tablespoons water
1 teaspoon salt
Few drop Tabasco sauce to taste

Preparation:

1. Combine all ingredients in a 1-quart bowl and combine all ingredients.
2. Stir lightly and chill. Serve approximately 1/3 cup per portion in small sauce dishes.

Spicy Tofu with Clove & Red Onion Relish

Ingredients:

1 pound firm tofu
1 teaspoon Cajun seasoning
¼ teaspoon Mesquite seasoning

Preparation:

1. Slice tofu lengthwise into 1/4 inch slices.
2. Mix spices well and spread out on plate.
3. Dredge tofu slices in spice mixture.
4. Saute in olive oil for approximately 3 minutes on each side.

Note: Use more or less seasoning as desired.

Clove & Red Onion Relish

Ingredients:

1 large red onion, cut into 1/2-inch dice
2 tablespoons extra-virgin olive oil
6 whole cloves
1 cup ruby port
1/2 teaspoon pure maple syrup
Salt and freshly ground pepper to taste

Preparation:

1. In a medium saucepan, cook the onion in the olive oil over moderate heat, stirring, until softened, about 4 minutes.
2. Add the cloves, cover and cook over low heat until the onion is deeply caramelized on the bottom, about 12 minutes.
3. Add the port and reduce.
4. Add the maple syrup and remove from heat. Remove and discard the cloves. Season the relish with salt and pepper and let cool.

Note: This relish can be refrigerated for up to 1 week.

Rice & Greens with Sakay (Malagasy Hot Pepper Sauce)

Ingredients:

2 tablespoons oil
1 tomato, cut in 1/2 -inch chunks
1 bunch of scallions, cut in 1-inch pieces
1/2 pound mustard greens, cut in small pieces
1/2 pound spinach, cut in small pieces
1 bunch watercress, cut in small pieces
2 cups water
1 cup rice
1 tablespoon salt
1/2 teaspoon pepper

Preparation:

1. Sauté tomato and scallions in oil. Add greens and sauté stirring occasionally with cover on until vegetables soften.
2. Add 2 cups water (or enough to cover vegetables) and add rice, salt and pepper. Cover tightly and simmer slowly until rice is thoroughly cooked and all the liquid is absorbed. Correct the seasoning to your taste.
3. Serve with hot pepper sakay as a relish.

Sakay (Malagasy Hot Pepper Sauce)

Ingredients:

2 ounces fresh red chilies, deseeded
1 tablespoon ground ginger

2 garlic cloves, crushed
4 tablespoon vegetable oil

Preparation:

1. Place all the ingredients in a food processor and pulse until it forms a coarse puree, adding a little more oil if necessary.
2. To use: either add small amount to recipes during cooking or place in small bowls and serve as an accompaniment to dishes.

Vegan Cheesecake with Pineapple Madagascar

Ingredients:

1 container tofutti cream cheese (found in most health food stores)
½ cup soy milk
½ cup sugar
1 tablespoon vanilla extract
2 tablespoons maple syrup or pancake syrup
1 graham cracker crust

Preparation:

1. Combine all ingredients in blender and blend until creamy. Add more sugar if needed.
2. Pour into graham cracker crust. Place on cookie sheet. Bake at 350 for 30 minutes. Place in freezer until cool.

Note: Cake will not appear done (looks watery when removed from oven), but will set up after 15 to 20 minutes in freezer.

Pineapple Madagascar

Ingredients:

2 tablespoons vegan margarine
1 large fresh pineapple, 1 cubic inch, at least
1 teaspoon crushed green peppercorns (wet)
3 tablespoons sugar
1 tablespoon white rum
2 tablespoons orange juice

Preparation:

1. Melt margarine in sauté pan at medium heat.
2. Saute pineapple in margarine. Add green peppercorns and sugar.
3. Deglaze pan with rum. Add orange juice and reduce to desired syrup consistency.
4. Serve over cheesecake.