

Thanksgiving Hotline November 2012 Twitter Chat transcript Wednesday, November 14 @ 6pm PST/9pm PST

It's the biggest food holiday of the year and our panel of vegan chefs is on-hand to help you prepare the best meal possible to impress omnivores and vegans, too.

Special Guests: Allyson Kramer (<u>@manifestvegan</u>), Hannah Kaminsky (<u>@BitterSweet</u>), Nava Atlas (<u>@navaatlas2</u>), Robin Robertson (<u>@GlobalVegan</u>), and Ayinde Howell (<u>@AYINDE</u>)

OFFICIAL TRANSCRIPT (beginning of chat starts at the end)



Allyson Kramer @NTJ Thank you so much! It's great to "meet" you. #vegnewschat -7:09 PM Nov 14th, 2012



navaatlas2 @BitterSweet I will have to duke it out with your birth mother ... #vegnewschat -7:08 PM Nov 14th, 2012



<u>JCGibbsDC</u> <u>@TheGayVegans</u> <u>@GlobalVegan</u> can't wait to see how it goes with the Gardein Roast! Thanks for letting me know :) <u>#VegNewsChat</u> -7:07 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@navaatlas2</u> Sounds good to me! We could make a beautiful Thanksgiving together. :) <u>#vegnewschat</u> -7:07 PM Nov 14th, 2012



NTJ @Allyson Kramer I enjoyed the chat tonight. Your website is beautiful. #vegnewschat -7:07 PM Nov 14th, 2012



<u>Rawdorable @VegNews</u> Thanks for hosting this Vegan Thanksgiving <u>#vegnewschat</u> I'll probably be making some of the dishes <u>suggested tonight</u>. -7:07 PM Nov 14th, 2012



AYINDE @NTJ thank you! #vegnewschat -7:06 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VegNews</u> Thanks, <u>@VegNews</u>! It's past bedtime for me and for <u>@Allyson Kramer</u>'s kids. Going to adopt <u>@BitterSweet</u>_<u>#vegnewschat</u> -7:06 PM Nov 14th, 2012



AYINDE @LaurenceJones81 your body and health are worth it my friend #vegnewschat -7:06 PM Nov 14th, 2012



NTJ @AYINDE Fantastic chat chef, loved your ideas <u>#vegnewschat</u> -7:06 PM Nov 14th, 2012



GlobalVegan This was great fun. Happy Thanksgiving all! <u>#vegnewschat</u> -7:06 PM Nov 14th, 2012



<u>Allyson Kramer</u> Truth!! RT <u>@AYINDE</u> <u>@Allyson Kramer</u> if it ain't good enough to drink it's not gravy! <u>#vegnewschat</u> - 7:06 PM Nov 14th, 2012



<u>AYINDE</u> Thank you!! need to go rest my fingers. thank you <u>@vegnews</u> and everyone else! <u>#vegnewschat</u> -7:06 PM Nov 14th, 2012



<u>VegNews</u> And don't forget to enter our Thanksgiving Feast giveaway: <u>http://t.co/Y0OegyTS</u>! <u>#vegnewschat</u> -7:05 PM Nov 14th, 2012



<u>VegNews</u> For more T-giving resources, try our Holiday Cookbook: <u>http://t.co/CDZve78A</u> + our Nov+Dec holiday issue <u>http://t.co/6LYh1GgG</u>! <u>#vegnewschat</u> -7:05 PM Nov 14th, 2012



<u>BitterSweet</u> Had a lot of fun, but I'm glad the chat is over. I'm dying to cook up something good because this has made me hungry! <u>#vegnewschat</u> -7:05 PM Nov 14th, 2012



NTJ .@VegNews Thank you for a great chat. I got so many recipe ideas #vegnewschat -7:05 PM Nov 14th, 2012



malvacealvr Thanks all. Ive enjoyed this chat and learned alot and got some ideas for this years holiday feast #vegnewschat -7:05 PM Nov 14th, 2012



AYINDE @Allyson Kramer if it ain't good enough to drink it's not gravy! #vegnewschat -7:04 PM Nov 14th, 2012



<u>Allyson Kramer @AYINDE</u> haha! this is too funny. You have excellent taste, my friend! <u>#vegnewschat</u> -7:04 PM Nov 14th, 2012



<u>VegNews</u> Thanks everyone and special thanks to our expert chefs! A transcript of the whole chat will be posted by noon tomorrow. <u>#vegnewschat</u> -7:04 PM Nov 14th, 2012



AYINDE @Rawdorable your welcome! #vegnewschat -7:03 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A15: Whipped Garlic Mashed Potatoes and Onion Mushroom Gravy. Hands down. <u>#vegnewschat</u> -7:03 PM Nov 14th, 2012



<u>KristenRuccio @VegNews</u> It has to be pumpkin pie. I thought I'd never have a good one again once I went vegan from vegetarian. Glad 2 b wrong! <u>#vegnewschat</u> -7:03 PM Nov 14th, 2012



AYINDE Q15 combread stuffing (that my mom makes) ! #vegnewschat -7:03 PM Nov 14th, 2012



<u>navaatlas2</u> @VegNews A 15 - That's a tough one, but probably butternut squash with a wild rice stuffing. Been making it for years ... <u>#vegnewschat</u> -7:02 PM Nov 14th, 2012



LaurenceJones81 #vegnewschat I wanna make that leap, but it seems so expensive -7:02 PM Nov 14th, 2012



<u>VegNews</u> Congrats <u>@JCGibbsDC</u> <u>@BeStrawesome</u> <u>@malvacealvr</u> for winning tonight's giveaway! Email giveaway<u>@vegnews</u>.com to claim your prizes. <u>#vegnewschat</u> -7:02 PM Nov 14th, 2012



AYINDE @Allyson_Kramer get outta my brain!! lol #vegnewschat -7:02 PM Nov 14th, 2012



<u>GlobalVegan</u> A15: I'd have to say chestnut stuffing because that's the only time I make it. <u>#vegnewschat</u> -7:02 PM Nov 14th, 2012



AYINDE I make a classic roux gravy with no mushroom. onion, celery, garlic, sage, and homemade stock. <u>#vegnewschat</u> -7:02 PM Nov 14th, 2012



<u>Rawdorable</u> <u>@Healthetarians</u> <u>@VegNews</u> <u>@Brendan Brazier</u> I like that one, too. <u>#vegnewschat</u> -7:02 PM Nov 14th, 2012



NTJ @KristenRuccio That's why I don't like pre mixed nogs, too sweet. #vegnewschat -7:01 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A14: But in all truth, we have about 3 gravies at Thanksgiving! I'm serious about my gravy. <u>#vegnewschat</u> -7:01 PM Nov 14th, 2012



<u>BitterSweet</u> A15 Fried brussels sprouts! Although I'd be happy to eat them any day/ every day of the year, too. <u>#vegnewschat</u> -7:01 PM Nov 14th, 2012



<u>Rawdorable @AYINDE</u> <u>@VegNews</u> I was going to ask you where I could find that recipe. Thanks. <u>#vegnewschat</u> -7:01 PM Nov 14th, 2012



<u>Allyson_Kramer @VegNews</u> A14: Roasted Onion & Mushroom Bits, gf flour roux, veg broth, Cook over medium heat, whisking constantly until thick. <u>#vegnewschat</u> -7:00 PM Nov 14th, 2012



VegNews Q15: What's your all-time absolute favorite Thanksgiving dish? <u>#vegnewschat</u> -7:00 PM Nov 14th, 2012



<u>navaatlas2</u> Q 14 - Easy Mushroom Gravy - double recipe for Thanksgiving: <u>http://t.co/Lf1zdBSI #vegnewschat</u> -7:00 PM Nov 14th, 2012



<u>BitterSweet</u> A14 Classic is Punk Rock Chickpea Gravy <u>http://t.co/E8rlmJZp</u> New School is Shiitake Miso Gravy <u>http://t.co/iUo3Kibf #vegnewschat</u> -6:59 PM Nov 14th, 2012



<u>Healthetarians @VegNews</u> Mr. <u>@Brendan Brazier</u> 'S Miso gravy is pretty awesome! <u>#vegan #glutenfree</u> <u>#vegnewschat</u> - 6:59 PM Nov 14th, 2012



GlobalVegan A14: Lately I've been making my Fat-Free Mushroom Gravy. <u>#vegnewschat</u> -6:59 PM Nov 14th, 2012



JCGibbsDC Taking notes on this one! RT <u>@VegNews</u>: Q14: Experts, tell us your go-to <u>#vegan</u> gravy recipe. <u>#vegnewschat</u> -6:59 PM Nov 14th, 2012



<u>KristenRuccio @VegNews</u> So Delicious makes a coconut nog? I've gotta find that. I love the Silk, but it's a bit too sugary. <u>#vegnewschat</u> -6:59 PM Nov 14th, 2012



<u>AYINDE</u> Q14 it's in the current issue of <u>@vegnews</u> (which you can win tonight) Trumpets & truffle white gravy! <u>#vegnewschat</u> -6:59 PM Nov 14th, 2012



JCGibbsDC @VegNews I tried the So Delicious Nog, still not my favorite, will try Silk next! <u>#vegnewschat</u> -6:58 PM Nov 14th, 2012



<u>AYINDE</u> oops here is the picatta link >> <u>http://t.co/76GGc3a8</u> <u>#vegnewschat</u> -6:58 PM Nov 14th, 2012



<u>Healthetarians</u> @VegNews #Slik is pretty tasty:) But I can't recall if its organic? Its been awhile since we have bought store brand <u>#vegnewschat</u> -6:58 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A13: Oh I really like the So Delicious coconut nog. Hot. With rye or bourbon, please. <u>#vegnewschat</u> -6:57 PM Nov 14th, 2012



VegNews Q14: Experts, tell us your go-to <u>#vegan</u> gravy recipe. <u>#vegnewschat</u> -6:57 PM Nov 14th, 2012



JCGibbsDC Knocking on wood, nothing so far :) RT <u>@VegNews</u>: Q12: Have you ever had any Thanksgiving disasters? <u>#vegnewschat</u> -6:57 PM Nov 14th, 2012



<u>GlobalVegan</u> A13: Silk nog and So Delicious are both great with lots of dark rum and nutmeg! <u>#vegnewschat</u> -6:57 PM Nov 14th, 2012



AYINDE a13 silknog #vegnewschat -6:57 PM Nov 14th, 2012



<u>BitterSweet</u> A13 Actually had a big nog-off tasting last year and <u>@So_Delicious</u> won <u>http://t.co/XpobdnNo</u> <u>#vegnewschat</u> -6:56 PM Nov 14th, 2012



AYINDE @Allyson Kramer just needs a lil tweek no idea will be left behind!! #vegnewschat -6:56 PM Nov 14th, 2012



Rawdorable @VegNews A12: I think I recall dropping a dish in transit once. At least it wasn't the only dish. #vegnewschat -6:56 PM Nov 14th, 2012



<u>Allyson Kramer @AYINDE</u> ha! I would have honestly thought otherwise... sounds promising. <u>#vegnewschat</u> -6:55 PM Nov 14th, 2012



AYINDE @Earth_muffin ur welcome! #vegnewschat -6:55 PM Nov 14th, 2012



VegNews Q13: Speaking of nogs, what are your favorite store-bought brands? <u>#vegnewschat</u> -6:55 PM Nov 14th, 2012



<u>c hipp</u> I'm loving the festive <u>#vegnewschat</u> this evening-- check it out! Lots of good Thanksgiving ideas, nothing too scary for wary omnivores ;) -6:55 PM Nov 14th, 2012



<u>Allyson Kramer</u> <u>@GlobalVegan</u> oh that's wonderful! They are, in many ways, the perfect celebratory food. <u>#vegnewschat</u> -6:54 PM Nov 14th, 2012



<u>KristenRuccio</u> <u>@VegNews</u> Had 8 friends over and I got all the food ready about 3 hours before anybody was ready to eat. <u>#vegnewschat</u> -6:54 PM Nov 14th, 2012



Rawdorable @navaatlas2 @VegNews Love it <3 #vegnewschat -6:54 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A12: I think I've been pretty lucky so far. Over toasted some nuts a few times... but I know better <u>now</u>. <u>#vegnewschat</u> -6:54 PM Nov 14th, 2012



AYINDE as in Yerba Mate. I was experimenting <u>#vegnewschat</u> -6:53 PM Nov 14th, 2012



GlobalVegan @navaatlas2 Absolutely! #vegnewschat -6:53 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@navaatlas2</u> That's the best kind of disaster! Really, and anti-disaster. <u>#vegnewschat</u> -6:53 PM Nov 14th, 2012



GlobalVegan @Allyson Kramer Pierogis are part of our Christmas Eve tradition! #vegnewschat -6:53 PM Nov 14th,



Earth muffin "<u>@AYINDE</u>: root veg stew, biscuits, flash sauteed kale with garlic, a biscuit pumpkin ice cream. <u>#vegnewschat</u>" <--- Made my mouth salivate! -6:53 PM Nov 14th, 2012



AYINDE A12 mate eggnog. no bueno <u>#vegnewschat</u> -6:53 PM Nov 14th, 2012



GlobalVegan A12: Nope -- that's the value of making things ahead! #vegnewschat -6:53 PM Nov 14th, 2012



<u>navaatlas2</u> @VegNews Q12 - Wasn't a disaster for me, but last year niece forgot turkey in NYC so we had an entirely vegan Thanksgiving. <u>#vegnewschat</u> -6:52 PM Nov 14th, 2012



<u>BitterSweet</u> A12 Forgotten and over-roasted asparagus. Came out more like dried out twigs than food. Totally inedible. <u>#vegnewschat</u> -6:52 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A11: Pierogies are always a hit w/my family. My raw pasta salad and cranberry pecan stuffing always gets eaten up too <u>#vegnewschat</u> -6:52 PM Nov 14th, 2012



<u>navaatlas2</u> @GlobalVegan I agree. Take the bird out of the equation and all the other dishes can be plant-based and everyone loves them. <u>#vegnewschat</u> -6:51 PM Nov 14th, 2012



VegNews Q12: Have you ever had any Thanksgiving disasters? #vegnewschat -6:51 PM Nov 14th, 2012



JCGibbsDC @VegNews Mushroom & Chestnuts Stuffing. Sweet Plantains & Fried Wild Rice! <u>#vegnewschat</u> -6:50 PM Nov 14th, 2012



<u>navaatlas2</u> @VegNews Q11 - dishes that omnis love: veggie pot pie; any stuffing; roasted veggies; sweet potato dishes, and any dessert. <u>#vegnewschat</u> -6:50 PM Nov 14th, 2012



<u>GlobalVegan</u> A11: T'day dishes are so easy to veganize: omnis love them: mashers, stuffing, gravy, roasted sweets with pecans, cranberries <u>#vegnewschat</u> -6:50 PM Nov 14th, 2012



AYINDE A11 candies yams & marshmellows, gravy, stuffing, potato salad <u>#vegnewschat</u> -6:50 PM Nov 14th, 2012



Rawdorable @Allyson_Kramer I'm sure I will. Thanks for the suggestions :-) #vegnewschat -6:49 PM Nov 14th, 2012



malvacealvr Baked sweet potatoes with apples Wild rice stuffing. Yumm #vegnewschat -6:49 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@VegNews</u> Punk Rock Chickpea Gravy. <u>http://t.co/E8rlmJZp</u> First time I brought to TDay omnivores ate it all before I could! <u>#vegnewschat</u> -6:49 PM Nov 14th, 2012



<u>Rawdorable</u> @Allyson Kramer That's so true. I also don't mind if there are any leftovers. <u>#vegnewschat</u> -6:48 PM Nov 14th, 2012



<u>navaatlas2</u> Easy main dish, Sweet Potato and Black Bean Chili: <u>http://t.co/esVZDPrW</u>; kale salad, roasted veggies, pumpkin cheesecake! <u>#vegnewschat</u> -6:48 PM Nov 14th, 2012



AYINDE A10 or treat yourself to a change here is my tempeh picatta recipe! #vegnewschat -6:48 PM Nov 14th, 2012



<u>VegNews</u> Q11: What are tried-and-true vegan dishes that omnivores love on Thanksgiving? <u>#vegnewschat</u> -6:47 PM Nov 14th, 2012



Allyson Kramer @Rawdorable oh perfect! I hope you enjoy. :) #vegnewschat -6:47 PM Nov 14th, 2012



GlobalVegan @BeStrawesome Thanks! #vegnewschat -6:46 PM Nov 14th, 2012



Rawdorable @Allyson Kramer @VegNews OMG, that's the menu for me. #vegnewschat -6:46 PM Nov 14th, 2012



<u>Allyson Kramer</u> MT <u>@QueerVeganFood</u>: <u>#vegnewschat</u> is superb right now. obsessing over <u>@Allyson Kramers</u> genius. Others are great, too! Check it. <u>#vegnewschat</u> -6:46 PM Nov 14th, 2012



BeStrawesome @bittersweet you are so creative!! <u>#vegnewschat</u> -6:46 PM Nov 14th, 2012



<u>BeStrawesome</u> Good plan! RT <u>@globalvegan</u>: A10: Make a single festive one-dish meal with a salad and a make-ahead dessert <u>#vegnewschat</u> -6:46 PM Nov 14th, 2012



<u>AYINDE</u> a10 root veg stew, biscuits, flash sauteed kale with garlic, a biscuit pumpkin ice cream. <u>#vegnewschat</u> -6:46 PM Nov 14th, 2012



<u>Allyson Kramer @Rawdorable</u> Thanks! I love risotto and stew since they are so easy! and always a hit. <u>#vegnewschat</u> - 6:45 PM Nov 14th, 2012

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<u>SFTEBakery</u> We make <u>#vegan</u> desserts for Canada! <u>http://t.co/SgmKFZbc</u> <u>#vegnewschat</u> <u>#easy</u> <u>#thanksgiving</u> -6:45 PM Nov 14th, 2012



<u>VegNews</u> Reminder: We're giving away 3 copies of our Thanksgiving Issue + Holiday eCookbook + Holiday Cookie Collection tonight at 7pm! <u>#vegnewschat</u> -6:45 PM Nov 14th, 2012



<u>GlobalVegan</u> A10: Make a single festive one-dish meal with a salad and a make-ahead dessert <u>#vegnewschat</u> -6:44 PM Nov 14th, 2012



<u>EnjoyYoso</u> Thanks! Sounds great!! RT <u>@bittersweet</u> : <u>@EnjoyYoso</u> Certainly! Quinoa Pistachio Pilaf: <u>http://t.co/KFmzby3u #vegnewschat</u> -6:44 PM Nov 14th, 2012



<u>Allyson Kramer @QueerVeganFood</u> :) you're too sweet. <u>#vegnewschat</u> -6:44 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@EnjoyYoso</u> Certainly! Quinoa Pistachio Pilaf: <u>http://t.co/Pu88tzAx #vegnewschat</u> -6:43 PM Nov 14th, 2012



<u>Allyson_Kramer @VegNews</u> A10: Hearty Pumpkin Stew, Walnut Mac n Cheese, Cinnamon Roasted Cauliflower, plus a Raw Cashew Cheesecake for dessert <u>#vegnewschat</u> -6:43 PM Nov 14th, 2012



cynthianevels @AYINDE @earthbalance is a must in all recipes #vegnewschat -6:43 PM Nov 14th, 2012



JCGibbsDC @VegNews A10 Mushroom stir fry, Corn Bread Stuffing, Carrot & Mango Slaw, Crispy Smoked Tempeh topped mashed potatoes, Mudpie! <u>#vegnewschat</u> -6:43 PM Nov 14th, 2012



Rawdorable @Allyson Kramer @VegNews Those all sound delicious. I was thinking about stew and/or rissoto #vegnewschat -6:43 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@BeStrawesome</u> True, can't go too far wrong. You could even get the vanilla and mix in roasted chestnuts + spices! <u>#vegnewschat</u> -6:43 PM Nov 14th, 2012



EnjoyYoso Recipe? RT <u>@ lepetitfox</u>: <u>@BitterSweet</u> I'm a total <u>#quinoa</u> addict. That looks delicious! I can't wait to make it. <u>#vegnewschat</u> -6:43 PM Nov 14th, 2012

<u>cynthianevels</u> "<u>@VegNews</u>: Now all we want is mashed potatoes! Great tip chefs on using a ricer to make mashers fluffy. <u>#vegnewschat</u>" sounds interesting -6:42 PM Nov 14th, 2012



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<u>navaatlas2</u> @VegNews Q10 - My family divides the work among all 12 or 15 guests. We're all too busy to make everything. Everyone wins. <u>#vegnewschat</u> -6:42 PM Nov 14th, 2012



BeStrawesome @bittersweet____ or you can jsut buy @LunaandLarrys :) #vegnewschat -6:42 PM Nov 14th, 2012



cynthianevels #vegnewschat baked sweet potatoes with agave, green beans with onions, corn on the Cobb w veggie stew and vegan corn bread dayummm -6:42 PM Nov 14th, 2012



AYINDE A9 Desert idea strawberry pretzel salad http://t.co/O4LzlbIt #vegnewschat -6:42 PM Nov 14th, 2012



<u>lepetitfox @BitterSweet</u> I'm a total quinoa addict. That looks delicious! I can't wait to make it. <u>#vegnewschat</u> -6:41 PM Nov 14th, 2012



<u>QueerVeganFood</u> Ooh, the <u>#vegnewschat</u> is superb right now. I'm obsessing over <u>@Allyson Kramer</u>'s genius. Others are great, too! Check it out. -6:40 PM Nov 14th, 2012



JCGibbsDC @VegNews A9- I say Mudpies! Apple Cheesecakes, Apple/Pear Caramel Bread Pudding! <u>#vegnewschat</u> - 6:40 PM Nov 14th, 2012



<u>Rawdorable</u> <u>@KristenRuccio</u> <u>@VegNews</u> My mom usually veganizes/removes the gluten from that same apple crisp recipe for me. Classic. <u>#vegnewschat</u> -6:40 PM Nov 14th, 2012



AYINDE @navaatlas2 good one! #vegnewschat -6:40 PM Nov 14th, 2012



<u>BitterSweet</u> Ice cream is also great because you can make it days in advance. Plus it goes with everything (pies, cookies, cakes, etc.) <u>#vegnewschat</u> -6:40 PM Nov 14th, 2012



<u>VegNews</u> Q10: For many of us who are short on time, what's a great, simple Thanksgiving menu? <u>#vegnewschat</u> -6:40 PM Nov 14th, 2012



AYINDE @Allyson Kramer yup! #vegnewschat -6:40 PM Nov 14th, 2012



Allyson Kramer @AYINDE great minds, yea? #vegnewschat -6:39 PM Nov 14th, 2012



GlobalVegan I like to make chestnut stuffing. #vegnewschat -6:39 PM Nov 14th, 2012



<u>NTJ</u> Thanks RT <u>@BitterSweet</u>: <u>@NTJ</u> One of my favorites from my cookbook Vegan a la Mode <u>http://t.co/Liv4b1HJ</u> <u>#vegnewschat</u> -6:39 PM Nov 14th, 2012



<u>Rawdorable</u> <u>@BitterSweet</u> I like to make coconut, cashew &/or almond-based ice cream, etc., but I've never tried chestnut ice cream. Cool. <u>#vegnewschat</u> -6:38 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VegNews</u> Stuffing - prepared polenta would make a good GF sub for bread cubes. <u>#vegnewschat</u> -6:38 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> Cornbread stuffing is always great too! I've made that one time but prefer traditional. <u>#vegnewschat</u> -6:38 PM Nov 14th, 2012



AYINDE @Allyson Kramer we are like on the same page tonight... #vegnewschat -6:38 PM Nov 14th, 2012



<u>ryanlvnv #vegnewschat</u> I love <u>#vegan</u> "cheesecake" Nom Nom <u>@happyherbivore</u> has many approachable <u>#nomnom</u> deserts -6:38 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@NTJ</u> One of my favorites from my cookbook Vegan a la Mode <u>http://t.co/373rXwYs #vegnewschat</u> -6:38 PM Nov 14th, 2012



<u>NTJ</u> Cornbread would be a good base for gluten free stuffing <u>#vegnewschat</u> -6:38 PM Nov 14th, 2012



AYINDE A9 Chia seed pudding. <u>#vegnewschat</u> -6:37 PM Nov 14th, 2012



<u>Allyson_Kramer @VegNews</u> I make it the same way you would regular stuffing just with gluten-free homemade breadcrumbs, veg broth and chia "egg" <u>#vegnewschat</u> -6:37 PM Nov 14th, 2012



GlobalVegan A9: Pecan Pie, Apple Pie, and Pumpkin Cake are good too! <u>#vegnewschat</u> -6:37 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@ lepetitfox</u> Sure! Wild rice + pumpkin: <u>http://t.co/oKLmzcvW</u> Pistachio quinoa pilaf: <u>http://t.co/Pu88tzAx #vegnewschat</u> -6:37 PM Nov 14th, 2012



NTJ @BitterSweet I've never heard of chestnut ice cream. Sounds good. #vegnewschat -6:37 PM Nov 14th, 2012



<u>AYINDE</u> <u>@navaatlas2</u> <u>#gluten</u> <u>#free</u> quinoa wild rice stuffing >> <u>http://t.co/APh4NHIp</u> <u>#vegnewschat</u> -6:37 PM Nov



JCGibbsDC @VegNews A8- Rice dishes and casseroles! #vegnewschat -6:37 PM Nov 14th, 2012



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<u>KristenRuccio @VegNews</u> I'm a big fan of a fruit crisp. I veganized an apple crisp from the 1960s Betty Crocker cookbook. <u>#vegnewschat</u> -6:36 PM Nov 14th, 2012



<u>Rawdorable @VegNews</u> A9: my family loves pumpkin muffins and chocolate pie <u>#vegnewschat</u> -6:36 PM Nov 14th, 2012



<u>navaatlas2</u> @VegNews Q9 - pumpkin pie a must-have, but I also love apple-pear crumbles served over vegan ice cream. <u>#vegnewschat</u> -6:36 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A9: I adore cheesecakes of all kinds. Layer cakes like pumpkin caramel are good too. Pecan Pie, Ice Cream Cake... <u>#vegnewschat</u> -6:36 PM Nov 14th, 2012



<u>NTJ</u> Yum RT <u>@AYINDE</u>: cranberry/orange compote recipe here >> <u>http://t.co/uTGz4vNA</u> <u>#vegnewschat</u> -6:36 PM Nov 14th, 2012



GlobalVegan @BitterSweet I LOVE chestnut anything! #vegnewschat -6:36 PM Nov 14th, 2012



<u>VegNews</u> Let's discuss! RT <u>@navaatlas2</u>: <u>@VegNews</u> We should talk about stuffing! <u>@Allyson Kramer</u>, whats a good way to make GF stuffing? <u>#vegnewschat</u> -6:36 PM Nov 14th, 2012



<u>BitterSweet</u> A9: Ice cream! Chestnut ice cream is a must for a unique fall dessert. <u>#vegnewschat</u> -6:35 PM Nov 14th, 2012



GlobalVegan A9: Pumpkin Tiramisu and Pumpkin Cheesecake are two faves. #vegnewschat -6:35 PM Nov 14th, 2012



<u>navaatlas2</u> @VegNews We should talk about stuffing! @Allyson_Kramer, what's a good way to make GF stuffing? <u>#vegnewschat</u> -6:35 PM Nov 14th, 2012



<u>AYINDE</u> cranberry/orange compote recipe here >> <u>http://t.co/0PQ2XR0F #vegnewschat</u> -6:35 PM Nov 14th, 2012



<u>lepetitfox</u> <u>@BitterSweet</u> Could you give an example of a grain salad? Thanks! <u>#vegnewschat</u> -6:35 PM Nov 14th, 2012



JCGibbsDC @GlobalVegan @TheGayVegans I've never tried a vegan roast.... Maybe on December. Everyone tells me Tofurkey? <u>#vegnewschat</u> -6:34 PM Nov 14th, 2012



VegNews Q9: Beyond pumpkin pie, what are some great dessert ideas? <u>#vegnewschat</u> -6:34 PM Nov 14th, 2012



<u>Allyson Kramer</u> <u>@VegNews</u> A8: Also stuffed peppers, stuffed squash, pumpkin stew, rissoto, and a giant green salad... <u>#vegnewschat</u> -6:34 PM Nov 14th, 2012



KristenRuccio @TheGayVegans I like the classic Tofurky with the wild-rice swirl w/a marmalade and soy glaze. The Gardein looks tempting! <u>#vegnewschat</u> -6:34 PM Nov 14th, 2012



<u>GlobalVegan</u> A8: a huge pan of stuffing and lots of gravy; mashed potatoes; soups <u>#vegnewschat</u> -6:33 PM Nov 14th, 2012



<u>navaatlas2</u> @VegNews A8 - serving large <u>#s</u> of people - stews like Three Sisters Stew, stuffings; stuffed squashes. <u>#vegnewschat</u> -6:33 PM Nov 14th, 2012



JCGibbsDC @VegNews best temp for roasting vegs hmmm, depends on the vegs but I finish Them usually in the oven at 400F. <u>#vegnewschat</u> -6:33 PM Nov 14th, 2012



AYINDE A8 carb-bomb i.e potatoes, mac (& yease), stuffing lots of roasted veggies, <u>#vegnewschat</u> -6:33 PM Nov 14th, 2012



<u>StephLynette @VegNews</u> A8 Soups and stews! Easy to make and easy to serve. Try a sweet potato lentil soup or butternut squash soup. <u>#vegnewschat</u> -6:33 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A9: Lasagna! And Veggie Roasts w/sides like baked mac and cheese, mashed potatoes. Pasta and potatoes are always good. <u>#vegnewschat</u> -6:33 PM Nov 14th, 2012



<u>VegNews</u> Feel free to ask Qs! RT <u>@TheGayVegans</u>: Is it OK to ask a question? Would love to know everyone's fave holiday roast. <u>#vegnewschat</u> -6:32 PM Nov 14th, 2012



<u>Rawdorable @navaatlas2</u> Here are some raw dishes I've made in the past: <u>http://t.co/zkDZA0s7</u> <u>#vegnewschat</u> -6:32 PM Nov 14th, 2012



<u>GlobalVegan @TheGayVegans</u> I like the Field Roast Celebration Roast. Haven't tried the new Gardein yet. <u>#vegnewschat</u> -6:32 PM Nov 14th, 2012



<u>BitterSweet</u> A8 Go for grain salads. They can be expanded infinitely with vegetable, nut, and bean additions for extra servings. <u>#vegnewschat</u> -6:32 PM Nov 14th, 2012



<u>AYINDE @navaatlas2</u> I'm working private these days. last post was Jivamukti cafe exec chef in NYC <u>#vegnewschat</u> - 6:31 PM Nov 14th, 2012



<u>Rawdorable</u> @AYINDE Ha ha. I do the same thing ... except not the headstand in the bathroom <u>#vegnewschat</u> -6:31 PM Nov 14th, 2012



<u>VegNews</u> Q8: What dishes work well for serving a large number of people? <u>#vegnewschat</u> -6:31 PM Nov 14th, 2012



<u>StephLynette @Rawdorable @VegNews</u> Yes! Try to make as much as you can the day before, especially desserts. Otherwise you'll be scrambling. <u>#vegnewschat</u> -6:31 PM Nov 14th, 2012



AYINDE a7 Just eat pie. #vegnewschat -6:31 PM Nov 14th, 2012



<u>TheGayVegans</u> Is it OK to ask a question? I would love to know everyone's fave holiday roast. We just bought the new gardein. <u>#vegnewschat #vegan</u> -6:30 PM Nov 14th, 2012



<u>AYINDE</u> Q7 1. don't try anything new on the day 2. Get a headstart with store bought stuff and take the shortcut <u>#vegnewschat</u> -6:30 PM Nov 14th, 2012



malvacealvr Good to know I have wondered about the temps myself on roasted vegs <u>#vegnewschat</u> -6:30 PM Nov 14th, 2012



<u>Rawdorable @VegNews</u> A5: I try to make things ahead of time or at least do some prep. I also workout that morning, which relaxes me. <u>#vegnewschat</u> -6:29 PM Nov 14th, 2012



navaatlas2 @AYINDE Where is your restaurant? #vegnewschat -6:29 PM Nov 14th, 2012



<u>GlobalVegan</u> Q7: Pick a few simple dishes to try ahead of time. Plan a simple menu. <u>#vegnewschat</u> -6:29 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A7: Find solid recipes that work and use those! Vegan magazines and cookbooks are great places to start. <u>#vegnewschat</u> -6:29 PM Nov 14th, 2012



<u>BitterSweet</u> A7: Test out recipes in advance and write out a game plan for the actual event. Preparation saves pain! <u>#vegnewschat</u> -6:29 PM Nov 14th, 2012



sam metal @VegNews buy a @tofurky roast and follow the directions! #vegnewschat :) -6:29 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VegNews</u> I'd advise to follow a simple recipe for something already familiar to them. <u>#vegnewschat</u> -6:29 PM Nov 14th, 2012



AYINDE delegating is tricky I need to run my kitchen, I'm a restaurant guy... #vegnewschat -6:28 PM Nov 14th, 2012



<u>VegNews</u> Q7: If someone doesn't know much about cooking, what advice do you have for Thanksgiving? <u>#vegnewschat</u> - 6:28 PM Nov 14th, 2012



<u>Allyson Kramer @BitterSweet</u> so important! great tip. <u>#vegnewschat</u> -6:28 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A6: I generally like 400 °F for root veg but if I have a coated roasted veg, sometimes lower like 350-375 for longer <u>#vegnewschat</u> -6:27 PM Nov 14th, 2012



<u>BitterSweet</u> For the best roasted veg, make sure everything is cut into approx same size to cook evenly. <u>#vegnewschat</u> - 6:26 PM Nov 14th, 2012



<u>KristenRuccio</u> <u>@VegNews</u> 1. I don't have to be my mom, so chill and be me. 2. Make stuff ahead of time. 3. No untested recipes on Tday. <u>#vegnewschat</u> -6:26 PM Nov 14th, 2012



GlobalVegan A6: I usually roast veggies at 425 degrees. #vegnewschat -6:26 PM Nov 14th, 2012



<u>Rawdorable</u> <u>@VegNews</u> A4: I like to make a "Turkfruity" for a centerpiece. It's a "turkey" made out of fruit: <u>http://t.co/i3I0QWnA</u> <u>#vegnewschat</u> -6:26 PM Nov 14th, 2012



GlobalVegan @MatthewPR I don't delegate well either. I'd rather do it myself! #vegnewschat -6:26 PM Nov 14th, 2012



navaatlas2 @VegNews Best temp for roasting veggies: 400-425° F., depending on what else is in the oven. <u>#vegnewschat</u> -6:26 PM Nov 14th, 2012



AYINDE A6 350 20 mins. <u>#vegnewschat</u> -6:26 PM Nov 14th, 2012



<u>BitterSweet</u> A6: 400 degrees all the way for roast veg! Moderate enough that they won't scorch when you get distracted a few extra minutes. <u>#vegnewschat</u> -6:25 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> A5: I like to go for long runs early in the morning the day of.. preventative stress relief. Also, early cooking! <u>#vegnewschat</u> -6:25 PM Nov 14th, 2012



<u>JCGibbsDC</u> @VegNews A5- Focus on what you are grateful for whether is health, family, job, friends, food, love, a roof. <u>#vegnewschat</u> -6:25 PM Nov 14th, 2012



MatthewPR #vegnewschat Delegating cooking stresses me out. I want everyone out of my kitchen -6:25 PM Nov 14th,



<u>navaatlas2</u> Any good raw ideas? I make a raw cranberry relish, 1/2 cranberries, 1/2 apple, pulsed fine. Add agave, lemon, cinnamon. Easy! <u>#vegnewschat</u> -6:25 PM Nov 14th, 2012



<u>VegNews</u> Awesome side dishes, everyone! We want them all. Q6: What's the best temperature for roasting vegetables? <u>#vegnewschat</u> -6:24 PM Nov 14th, 2012



<u>Rawdorable @NTJ</u> We must have the same relatives. Ha ha :-) I usually bring it to my family gatherings, too. <u>#vegnewschat</u> -6:24 PM Nov 14th, 2012



AYINDE @navaatlas2 yes! #vegnewschat -6:24 PM Nov 14th, 2012



<u>TheGayVegans</u> I can't write fast enough! Tons of awesome <u>#vegan</u> Tday ideas on <u>#vegnewschat</u> ! -6:24 PM Nov 14th, 2012



BeStrawesome @ntj me too!! #vegnewschat -6:23 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VegNews</u> Stress reducers: 1. Ask kale to massage you, instead 2. Aforementioned cocktails 3. Divide cooking among everyone. <u>#vegnewschat</u> -6:23 PM Nov 14th, 2012



<u>AYINDE</u> A4 yoga breaks! a lil down dog, triangle pose, warrior one. if it gets cray, headstand in the bathroom. Oh and MUSIC!! <u>#vegnewschat</u> -6:23 PM Nov 14th, 2012



<u>BitterSweet</u> A5 Remember to take a breather! Be a guest at your own party at least part of the time. <u>#vegnewschat</u> -6:23 PM Nov 14th, 2012



<u>Rawdorable @navaatlas2</u> Those are some excellent additions. Pomegranate seeds are lovely, as well <u>#vegnewschat</u> -6:23 PM Nov 14th, 2012



BeStrawesome @shack_lyn so good - with mushrooms and nutritional yeast! #vegnewschat -6:23 PM Nov 14th, 2012



malvacealvr Keeping things simple for sure #vegnewschat -6:23 PM Nov 14th, 2012



NTJ @VegNews Prep ahead of time and delegate. Don't try to do it all yourself #vegnewschat -6:23 PM Nov 14th, 2012



GlobalVegan A5: Plan your menu; make ahead as much as possible; relax. <u>#vegnewschat</u> -6:23 PM Nov 14th, 2012



<u>BitterSweet</u> A5 Delegate. Have others help in the kitchen! It's more fun, social, and easier to get dinner on the table. <u>#vegnewschat</u> -6:23 PM Nov 14th, 2012



AYINDE @JCGibbsDC yes mine is very simple and easy and it has Mijool dates! <u>#vegnewschat</u> -6:22 PM Nov 14th, 2012



<u>NTJ</u> Very true RT <u>@GlobalVegan</u>: <u>@NTJ</u> Champagne with ANYTHING is always a hit! ;) <u>#vegnewschat</u> -6:22 PM Nov 14th, 2012



navaatlas2 @Shack_Lyn Glazed Baked Onions on VegKitchen: http://t.co/KAERyFt0 #vegnewschat -6:21 PM Nov 14th,



<u>VegNews</u> Q5: What are three tips you recommend for staying stress-free during Thanksgiving? <u>#vegnewschat</u> -6:21 PM Nov 14th, 2012



AYINDE A3 Caramelized carrots and ginger, salt & pepper some EVOO #dnd #vegnewschat -6:21 PM Nov 14th, 2012



Rawdorable @Allyson Kramer @VegNews those are some of my favorites #vegnewschat -6:21 PM Nov 14th, 2012



<u>JCGibbsDC</u> <u>@AYINDE</u> I love Brussels sprouts, balsamic vinegar, green apples! I'll check out your recipe! :) <u>#vegnewschat</u> -6:21 PM Nov 14th, 2012



SassyDP RT @AYINDE: A3 Brussels sprouts! >> <u>http://t.co/fT2fJhMy #vegnewschat</u> <- I ♥ Brussels sprouts!!!! :) -6:21 PM Nov 14th, 2012



NTJ @Rawdorable Kale salad is a must, my relatives always want me to make that. <u>#vegnewschat</u> -6:20 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@Rawdorable</u> Yes, massaged kale salad is a great addition — add dried cranberries, nuts, shaved carrots. Yum. <u>#vegnewschat</u> -6:20 PM Nov 14th, 2012



<u>Rawdorable</u> @milanorunner you run the cooked potatoes through a ricer (not a steamer) to get the lumps out of the potatoes. <u>#vegnewschat</u> -6:20 PM Nov 14th, 2012



mmtamm Make caulipots instead from <u>@IsaChandra</u> fabulous cookbooks. Taste better and healthier than mashed potatoes! <u>#vegnewschat</u> -6:20 PM Nov 14th, 2012



Shack Lyn @navaatlas2 @vegnews Glazed baked onions? Googling a recipe right now! <u>#vegnewschat</u> -6:19 PM Nov 14th, 2012



<u>Allyson Kramer @VegNews</u> massaged kale salad, roasted cauliflower, broccoli/kohlrabi slaw, saffron rice <u>#vegnewschat</u> -6:19 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VegNews</u> Thanksgiving centerpiece: lots of little pumpkins and squashes and orange candles! <u>#vegnewschat</u> -6:19 PM Nov 14th, 2012



<u>VegNews</u> Chefs, can you elaborate? RT <u>@milanorunner</u>: Love the ideas but Im not sure what you mean use a ricer for the mashed potatoes. <u>#vegnewschat</u> -6:19 PM Nov 14th, 2012



NTJ @milanorunner Use a ricer to mash them. #vegnewschat -6:19 PM Nov 14th, 2012



Rawdorable @VegNews A3: I'm also a big fan of kale salad #vegnewschat -6:19 PM Nov 14th, 2012



<u>AYINDE</u> A3 White wine Braised Baby Bok Choi Oil, thyme, salt white wine done in 5-7mins <u>#vegnewschat</u> -6:19 PM Nov 14th, 2012



<u>VegNews</u> Q4: Chefs, if you had to buy your Thanksgiving centerpiece, which one would you purchase? <u>#vegnewschat</u> - 6:18 PM Nov 14th, 2012



NTJ @JCGibbsDC Great idea crispy tempeh is great on everything. <u>#vegnewschat</u> -6:18 PM Nov 14th, 2012



milanorunner #vegnewschat Love the ideas but I'm not sure what you mean use a ricer for the mashed potatoes. Steam them in the rice steamer? -6:18 PM Nov 14th, 2012



<u>Rawdorable @VegNews</u> A3: I know everyone seems to go for the sweet potato casserole, but I personally like a basic baked sweet potato <u>#vegnewschat</u> -6:18 PM Nov 14th, 2012



<u>GlobalVegan</u> A3: roasted root vegetables and Brussels sprouts for sure. homemade cranberry sauce, smashed sweets <u>#vegnewschat</u> -6:18 PM Nov 14th, 2012



<u>BitterSweet</u> A3 Roasted veg, herbed potato wedges, marinated mushrooms are super simple and can all be made in advance <u>#vegnewschat</u> -6:18 PM Nov 14th, 2012



AYINDE A3 Brussels sprouts! >> http://t.co/geAErF71 #vegnewschat -6:17 PM Nov 14th, 2012



Allyson Kramer @navaatlas2 so true. it's good to be grateful. xo #vegnewschat -6:17 PM Nov 14th, 2012



JCGibbsDC @VegNews ricer, use liquid and fat warm as well :). I'm planning to ad crispy smoked tempeh on top of mashed potatoes! <u>#vegnewschat</u> -6:17 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VegNews</u> Simple sides: wine-roasted brussels sprouts; maple-baked sweet potatoes and apples; glazed baked onions. <u>#vegnewschat</u> -6:17 PM Nov 14th, 2012



<u>Allyson_Kramer @VegNews</u> A2: Having a good memory of the originals is important. Use whole foods: coconut milk/heavy cream, chickpeas/eggs... <u>#vegnewschat</u> -6:16 PM Nov 14th, 2012



GlobalVegan @JCGibbsDC Good point! #vegnewschat -6:15 PM Nov 14th, 2012



NTJ @AYINDE Champagne makes everything better. #vegnewschat -6:15 PM Nov 14th, 2012



malvacealvr #vegnewschat hiya thanks for the welcome:). See so many good hints -6:15 PM Nov 14th, 2012



<u>Rawdorable @navaatlas2</u> @VeganMeow an appetizer party sounds perfect. I could make a little of everything mentioned in this <u>#vegnewschat</u> -6:15 PM Nov 14th, 2012



<u>VegNews</u> Q3: Chefs, what are some super simple side dishes that you'd recommend for Thanksgiving? <u>#vegnewschat</u> - 6:15 PM Nov 14th, 2012



JCGibbsDC @VegNews garlic, earth balance, coconut cream, herbs, mushrooms, daiya, key to veganize almost every single thanksgiving dish! <u>#vegnewschat</u> -6:14 PM Nov 14th, 2012



GlobalVegan @NTJ Champagne with ANYTHING is always a hit! ;) #vegnewschat -6:14 PM Nov 14th, 2012



AYINDE @NTJ that sounds Great! <u>#vegnewschat</u> -6:14 PM Nov 14th, 2012



NTJ @navaatlas2 Yes it's moving very fast #vegnewschat -6:14 PM Nov 14th, 2012



Allyson Kramer @VeganMeow :) thanks! #vegnewschat -6:13 PM Nov 14th, 2012



navaatlas2 I meant to say gratitude, of course. Hate misspellings ... #vegnewschat -6:13 PM Nov 14th, 2012



NTJ Champagne with pomegranate seeds is always a hit <u>#vegnewschat</u> -6:13 PM Nov 14th, 2012



navaatlas2 @NTJ Hello! this chat is moving fast ... #vegnewschat -6:13 PM Nov 14th, 2012



<u>VegNews</u> Now all we want is mashed potatoes! Great tip chefs on using a ricer to make mashers fluffy. <u>#vegnewschat</u> - 6:12 PM Nov 14th, 2012



<u>navaatlas2</u> Not to be maudlin, but favorite ingredient is gratitute. After Sandy, so many still have nothing! We are so lucky. <u>#vegnewschat</u> -6:12 PM Nov 14th, 2012

<u>AYINDE</u> Cornbread stuffing is a fav that is easy. instead of jiffy use <u>@traderjoes</u> cornbread mix <u>@earthbalance</u> and soymilk will do it <u>#vegnewschat</u> -6:12 PM Nov 14th, 2012



NTJ @navaatlas2 great idea #vegnewschat -6:12 PM Nov 14th, 2012



GlobalVegan Ginger brandy and seltzer #vegnewschat -6:12 PM Nov 14th, 2012



VeganMeow @Allyson Kramer Oh wow, that Old Fashioned sounds amazing! #vegnewschat -6:11 PM Nov 14th, 2012



<u>BitterSweet</u> A2: Always put some twist on classics to make them your own. Veganizing plain will likely disappoint since its not exactly same <u>#vegnewschat</u> -6:11 PM Nov 14th, 2012

healthhappensRD @healthhappensRD @vegnews #vegnewschat -6:11 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VeganMeow</u> Love appetizer parties. Great ideas! Could skip dinner and go straight to pumpkin pie. <u>#vegnewschat</u> -6:11 PM Nov 14th, 2012



MatthewPR #vegnewschat good autumn cocktail I recently fell for is a simple rum and hard cider @VeganMeow -6:11 PM Nov 14th, 2012



<u>GlobalVegan</u> Of course, garlic helps mashers, and I sometimes stir in sour cream and chives too. <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



<u>navaatlas2</u> @VegNews Was at taping of ABC's The Chew; Mario Batali drenched mashed potatoes w EVOO (no butter!) and caramelized garlic. <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



AYINDE @JCGibbsDC yum! #vegnewschat -6:10 PM Nov 14th, 2012



AYINDE @Rawdorable Thank you! #vegnewschat -6:10 PM Nov 14th, 2012



<u>GlobalVegan</u> Absolutely use a ricer for mashers -- drain well. add vegan butter, salt and pepper. <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



AYINDE Burbon spiked cider with a twist. <u>#thanks4booze</u> <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



JCGibbsDC @VegNews @VeganMeow Vodka-Fizzy Apple Cider w/ Basil Seeds! #vegnewschat -6:10 PM Nov 14th,



<u>VeganMeow</u> We are also having snacky things, like Daiya Havarti, breads, olives, sundried tomatoes, pickled veggies..vegan antipasti! <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



<u>Allyson Kramer @VeganMeow</u> I am a sucker for a pumpkin "egg" nog w/ bourbon or an Old Fashioned flavored with maple, tangerine & cranberries... <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



<u>VegNews</u> Q2: How do you take a favorite family Thanksgiving dish and veganize it? <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



<u>BitterSweet</u> Oh yes, and you have to use about a whole head of roasted garlic for every 2 pounds of potatoes, minimum. <u>#vegnewschat</u> -6:10 PM Nov 14th, 2012



<u>AYINDE @VegNews</u> Mash potatoes is all about the liquid and fat content. I use safflower oil and soy or almond milk. water works fine 2 <u>#vegnewschat</u> -6:09 PM Nov 14th, 2012



Rawdorable @AYINDE That menu sounds amazing. <u>#vegnewschat</u> -6:09 PM Nov 14th, 2012



<u>BitterSweet</u> <u>@VegNews</u> Perfect mashers = Start in cold water, boil until fork tender, drain very well. Use a ricer for silky smooth texture! <u>#vegnewschat</u> -6:09 PM Nov 14th, 2012



<u>navaatlas2</u> <u>@VegNews</u> Lots of chefs boil potatoes whole and put them through a ricer. Makes them fluffier. <u>#vegnewschat</u> -6:09 PM Nov 14th, 2012



TheGayVegans I am SO hungry for <u>#vegan</u> mashed potatoes while reading <u>#vegnewschat</u> ! -6:08 PM Nov 14th, 2012



<u>VeganFriends</u> Yummy! RT <u>@Ayinde</u> I'm making the seitan, and trumpets & Truffle gravy, adding my quinoa wildrice stuffing <u>#vegnewschat</u> -6:08 PM Nov 14th, 2012



<u>VegNews</u> Great question! RT <u>@VeganMeow</u>: Any ideas for some Thanksgiving cocktails? <u>#vegnewschat</u> -6:08 PM Nov 14th, 2012



<u>Allyson Kramer @navaatlas2</u> oh, thank you! I hope you do! I am on a collard greens kick lately! Can't seem to get enough these days. <u>#vegnewschat</u> -6:08 PM Nov 14th, 2012



<u>VeganMeow</u> Any ideas for some Thanksgiving cocktails? <u>#vegnewschat</u> -6:07 PM Nov 14th, 2012



<u>VegNews</u> Everyone's menus sound AMAZING > <u>@navaatlas2</u>'s cheddar mashed potatoes! Chefs, what's the secret to killer mashed potatoes? <u>#vegnewschat</u> -6:07 PM Nov 14th, 2012



BeStrawesome Mashed cauliflower and gravy! RT @vegnews: Q1: What's on your holiday menu? <u>#vegnewschat</u> -6:07 PM Nov 14th, 2012



MatthewPR #VegNewsChat A1: so far Three Sisters Soup, Stuffed Acorn Squash and Chai Spiced Sweet Potatoes -6:07 PM Nov 14th, 2012



<u>KristenRuccio @VegNews</u> Tofurky ,mashed sweet potatoes, vegan pumpkin pie from Terry and Isa's book, roasted portobellos and green beans! <u>#vegnewschat</u> -6:06 PM Nov 14th, 2012



<u>BeStrawesome</u> I am joined and following! RT <u>@veganfriends</u>: Join Vegan Friend: <u>@AYINDE</u> for <u>#vegnewschat</u> NOW! - 6:06 PM Nov 14th, 2012



<u>navaatlas2</u> @Allyson Kramer I really want to make your creamy collards from the Nov. + Dec. VegNews. Bought a huge bunch today. <u>#vegnewschat</u> -6:06 PM Nov 14th, 2012



AYINDE Get in on the chat and win a gift pack from @vegnews #vegnewschat join now!! -6:06 PM Nov 14th, 2012



<u>BeStrawesome</u> Hi <u>@DougMcNish</u> - are you around? There's a <u>#thanksgiving #vegnewschat</u> going on with lots of <u>#vegan</u> chefs!! -6:06 PM Nov 14th, 2012



VeganFriends Join Vegan Friend: @Ayinde for #vegnewschat NOW! -6:05 PM Nov 14th, 2012



<u>VeganMeow</u> Trader Joes holiday roast, mashed potatoes, roasted brussels w/maple syrup & sriracha, stuffed shells, pies, wines, cookies. <u>#vegnewschat</u> -6:05 PM Nov 14th, 2012



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