

# New twist on old recipes

Try something new this Thanksgiving. Don't be afraid to do it yourself with this exuberant stuffing recipe. We also encourage you to break tradition with one the other two recipes.

BY VICTORIA TINKER

## Homemade Stuffing

1 lb loaf of bread  
1 stick of butter  
1 onion chopped  
4 ribs of celery  
1 1/2 tsp salt and 1 tsp pepper  
2 cups vegetable broth  
2 eggs  
1/3 cup parsley  
1 tbsp. sage  
1 tbsp. rosemary  
1 tbsp. thyme

Preheat oven to 300 degrees. Spread bread chunks on rimmed pan, bake until toasted; 20 minutes. Let cool; transfer to a large bowl. Increase oven temp. to 375 degrees. In a skillet, melt the butter over medium-high heat. Add the onions, celery, salt and pepper. Cook, stirring until vegetables are soft. In a large bowl, whisk together the broth and the eggs. Toss together vegetables and herbs; add to bread in a greased shallow 3-qt baking dish. Pour broth and egg mixture over stuffing. Bake until the top is browned, about 45 minutes.

## Vegan Gravy

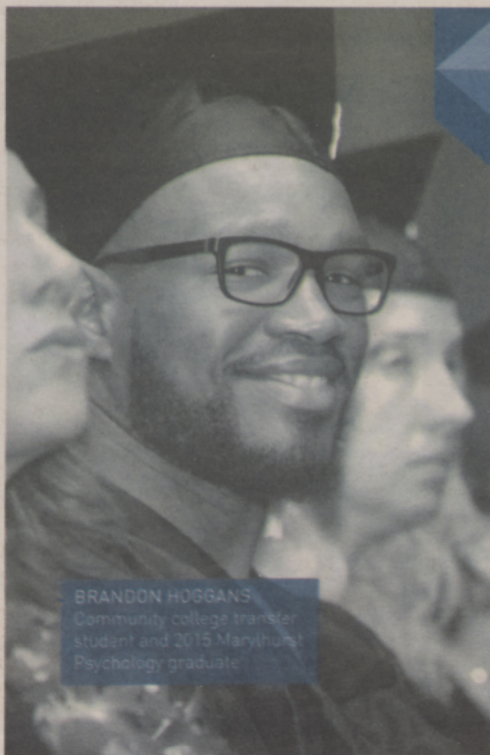
4 cups of vegetable broth  
1/2 cup of all-purpose flour  
1 medium yellow onion  
2 tbsp. olive oil  
16 oz. cremini mushrooms  
4 cloves garlic  
2tsp dried thyme  
1 tsp sage  
salt pepper  
1/2 cup dry white wine

In a small bowl, mix the flour with 2 cups of vegetable broth until well dissolved. Once dissolved, add the remaining broth and mix. Set aside. Preheat a 2 quart pot over medium heat. Sauté the onion in oil for about 5 minutes, until translucent. Add mushrooms, garlic, thyme, sage, salt and pepper and sauté for about 5 more minutes. Add wine and turn heat up to bring to a boil. Let wine reduce for about 3 minutes. Add the broth/flour mix. Lower heat to medium and cook for about 20 minutes, stirring often. Season to taste.

## Orange Green Beans

2 pounds green beans  
1 large red onion, cut into thin wedges  
3 tbsp. of olive oil  
1 tsp. salt  
1 tsp. pepper  
1 orange  
1 clove garlic, minced  
1 tbsp. finely chopped parsley  
1 tsp oregano  
1 tsp thyme

Preheat the oven to 425 degrees. Then, in a large bowl, toss the green beans and the onion wedges with the olive oil; season with salt and pepper. Roast the vegetables until tender and brown about 25-30 minutes. In a separate bowl, zest half of the orange, garlic and herbs; mix. Transfer vegetables to a serving platter. Squeeze the juice from half the orange over the vegetables and sprinkle with seasoning mix.



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