

Sweet Potato Swirl Mashed Potatoes

Batton, Brian. "Sweet Potato Swirl Mashed Potatoes." *VegNews*, 2017, p. 12.

Swirl Swap: Substitute baked kabocha squash or pumpkin purée for the sweet potatoes.

Mash Up: A traditional potato masher will release too much starch into your potatoes, making them pasty. Instead, opt for a potato ricer or food mill to keep spuds light and fluffy.

Serves 8

Ingredients

- 1 tablespoon apple cider vinegar
- 1 ½ cups plain unsweetened almond milk at room temperature, divided
- 4 pounds Russet potatoes
- 1 pound sweet potatoes
- 2 ½ teaspoons salt, divided
- ½ teaspoon ground ginger
- ½ teaspoon allspice
- 1 cup melted vegan butter
- ½ teaspoon white pepper

Directions:

1. Preheat oven to 425°F. In a medium bowl, add vinegar and milk, stir, and set aside.
2. With a fork, deeply pierce Russet potatoes and sweet potatoes a few times all around, and place on a parchment-lined baking sheet. Bake 45 minutes to 1 hour until a paring knife easily passes through center. Remove from oven and immediately cut Russet potatoes in half lengthwise to allow excess steam to escape.
3. Remove skin from sweet potatoes, and roughly chop. In a food processor add sweet potatoes, ¼ cup almond milk mixture, ½ teaspoon salt, ginger, and allspice. Blend until puréed.
4. Over a large mixing bowl, place a halved Russet into potato ricer, cut side down. Push potato through ricer into bowl, and discard skin. Repeat with remaining potatoes.
5. Using a rubber spatula, fold butter into potatoes until incorporated. Stir in remaining 1 ¼ cups almond milk mixture, white pepper, and remaining 2 teaspoons salt.
6. In a serving bowl, add half of mashed potatoes and spoon half of sweet potato purée over top. Add remaining mashed potatoes, and top with remaining sweet potato purée. With a wooden spoon or spatula, stir potatoes several times in a clockwise motion to create a swirl effect, without completely mixing mashed and sweet potatoes together. Serve immediately.

Rosemary Porcini-Coffee Gravy

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Makes 6 cups

Ingredients

- 1 ounce (about ½ cup) dried porcini mushrooms
- 6 cups chicken-style stock
- ½ cup vegan butter
- 4 garlic cloves, smashed
- 2 fresh rosemary sprigs
- ½ cup all-purpose flour
- ¾ cup brewed hot or cold coffee
- 1 teaspoon sugar

Directions:

7. Into a medium pot over medium-high heat, add mushrooms and stock. Bring to a boil, then turn off heat, and allow mushrooms to steep for at least 20 minutes.
8. Using a fine mesh strainer, strain mushrooms, reserving broth and mushrooms. Once cool enough to handle, squeeze mushrooms to release as much liquid as possible, and reserve for Turkey Wellington or another recipe.
9. Into a medium saucepan over medium heat, melt butter and add garlic and rosemary. Cook for 2 minutes then stir in flour to make a roux. Cook roux for 2 to 3 minutes until a blonde color is achieved, then slowly stir in reserved broth, coffee, and sugar. Simmer for 8 to 10 minutes or until thickened. Remove rosemary and garlic, and discard both. Keep warm and serve with Turkey Wellington or another recipe.

Note: If you're not able to find porcini mushrooms, substitute dried shitake mushrooms instead.