

Creative Cooking

S2 PROGRAM 9

AROUND THE WORLD IN 7 DAYS!
NICOLE BRAXTON • DCC0000021

DINNER AT THE FIREPLACE



HEARTY HOLIDAY SOUP

INGREDIENTS

- 2 cups lentils (cooked)
- 2 cups water
- 3 carrots diced or shredded
- 4 Tbsp oil or water
- ½ cup coconut milk
- 5 minced garlic cloves
- juice from 1 lime or lemon
- 3 tsp ground cumin
- 28 oz diced tomatoes
- 4 cups vegetable broth
- 1 cup collard greens
- 1 tsp cumin seeds
- 1 tsp thyme
- 2 tsp salt
- 1 tsp cayenne

INSTRUCTIONS

First warm olive oil or water in skillet and sauté onions, garlic and carrots. Now add cumin seeds, ground cumin, cayenne and thyme, salt. Next add diced tomatoes, lentils, vegetable broth and cook on medium heat for 30 minutes. Next add collard greens and coconut milk. Lastly remove from heat and add lime juice.

CORNBREAD

INGREDIENTS

- 2 cups soy milk
- ¼ cup oil (optional)
- 2 cups all purpose flour
- 2 cups cornmeal
- 2½ tbsp of baking powder
- ¼ cup honey
- 1 tsp salt
- 1 cup pureed corn

INSTRUCTIONS

Combine liquid ingredients (oil, milk and honey) in blender. Mix flour, baking powder and cornmeal in a separate bowl. Then mix all ingredients together in a bowl. Place in a pan then bake the cornbread at 350°F for 15-20 minutes. Check the cornbread to see if it is done by sticking a knife in the middle to make sure there is no residue left over on the knife.

POTATO LEEK SOUP

INGREDIENTS

- 2 cups leeks sliced
- 1 cup celery diced
- small bay leaf
- 1 Tbsp water or olive oil
- 1 Tbsp vegan butter
- 2 cups vegetable broth
- ¼ tsp sage
- ¼ tsp fresh rosemary
- 1 tsp chicken style seasoning

INSTRUCTIONS

Mix vegan butter and water over medium heat in a pot. Add celery and leeks. Sauté for 5 minutes. Add potatoes then pour in 2 cups of vegetable broth with chicken style seasoning. Add bay leaf and cook for 15 minutes.