



Home-Cooked Vegan Comfort Food: More Than 200 Belly-Filling, Lip-Smacking Recipes

Celine Steen , Joni Marie Newman

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[This book was originally published with the title *Hearty Vegan Meals for Monster Appetites* (Fair Winds Press, 2011)] Calling All Insatiable Appetites! To anyone who's ever thought "a meal without meat is a terrible thing to eat"--we've got news for you: You're about to sink your teeth into some of the best food you've ever eaten. Meals that may be vegan but happen to be so full of hearty flavor and taste that even your non-vegan guests - and family members - will be left wondering if they just ate a meatless meal or a Thanksgiving feast. Inside, you'll be treated to a vast collection of more than 200 "secret weapon" recipes from authors **Celine Steen** and **Joni Marie Newman**, two plant-based pros who know what it takes to wow the socks off of anyone with straight-up great food. From Banana Split Waffles to Ultimate Patty Melts, they'll show you (and your meat-loving guests) that eating vegan doesn't mean sacrificing flavor, but rather enhancing it using the natural flavors found in fruits, vegetables, grains, spices, herbs, and more. Recipes include:

- Baked Cinnamon Sugar Donut Holes
- Hearty Breakfast Bowl
- Chocolate Stout Chili
- Sweet Potato Po' Boys
- Five-Cheese Baked Macaroni and Cheese
- Crispy Burritos con Carne
- Garlic Truffle Fries
- Sun Dried Tomato, Garlic, and Basil Flatbread
- Strawberry Cream Pretzel Pie
- White Chocolate Almond Bars
- Peanut Butter Rocky Road Pound Cakes

Whether you're looking to impress or indulge - or both - *Home-Cooked Vegan Comfort Food* is your ultimate source for mean and mouthwatering eats at every meal.

Home-Cooked Vegan Comfort Food: More Than 200 Belly-Filling, Lip-Smacking Recipes Details

Date : Published August 1st 2013 by Fair Winds Press (first published January 1st 2011)

ISBN : 9781592335886

Author : Celine Steen , Joni Marie Newman

Format : Paperback 272 pages

Genre : Food and Drink, Cookbooks, Vegan, Cooking, Food, Nonfiction, Reference, Vegetarian

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Lip-Smacking Recipes Celine Steen , Joni Marie Newman**

From Reader Review Home-Cooked Vegan Comfort Food: More Than 200 Belly-Filling, Lip-Smacking Recipes for online ebook

Ashley says

My second favorite vegan cookbook from the library. Another one I'd like to check out again and actually cook some of the recipes.

Melanie says

some good recipes for comfort food cravings for new or transitioning vegans . looking forward to trying out some of the recipes .

Cloay says

- available in SG NLB 641.5636 (QT)

Katey says

This isn't an every day or "go to" kind of cookbook. Not if you want to eat healthy. Obviously it's a lot healthier to make these alternatives than ones with meat, dairy, and eggs, but there's still a lot of refined flours and processed foods involved.

On a personal note, I like recipes I can bang out fairly quickly, and for many you need 1 or 2 other recipes prepared to complete one. And sometimes you need harder-to-find ingredients (maca powder?) and special equipment (kitchen torch).

This is definitely a cookbook for foodies and for non-vegans, who need to transition.

Kishalynn Elliott says

Haven't tried any recipes yet but read through and was really impressed.

Beth says

I won a free copy of this through GoodReads First Reads.

The problem with this cookbook is how many delicious-looking recipes there were in it. I know, what a terrible problem to have, right?! I love the idea of comfort food, and especially with the weather changing (at

least in my neck of the woods), this will be a great cookbook to have around.

I try to make at least a couple of recipes from a book before I review them; the Corn Chowder was finally a way for me to use the Vegan Cream Cheese I had that was going to expire as well as my slow-cooker which up until now I've only used once. The results were delicious and smelled awesome as I cooked it as well. I also made the sausage crumbles, and while I'd maybe add a tablespoon or so of salt next time (yes, I have a problem), it was delicious. It reminded me of the sausage they put on those Jeni's pizzas I used to eat as a kid, but I swear that coming from me, this is a compliment!!

Some of the recipes did look a little complex to me, and nearly all of them are heavy (duh, comfort food!), so take that into consideration when contemplating this cookbook.

I loved the design and layout of this book; definitely makes the recipes look that much more appealing.

Varied Books says

Library book

Grace says

I've only made 3 things from this so far: Overnight Oat Waffles (and the Salty and Sweet Oats to go in them), Root Beer Baked Beans (and the typ "bacon bits" to go in them, though I modified that recipe some), and the Baked BBQ Buns. They were all delicious, though the orange marmalade in the BBQ sauce in the buns was a little intense, I will definitely lessen it when I make them again. ETA: I just made the Sweet Potato Po' Boys with Fennel Marmalade, and they were totally delicious despite my wariness of the fennel.

LGMF says

The recipes in this book are an example of why some vegans are fat. Also, I'm not fond of faux meats and many of the recipes in this book call for them.

Oswego Public Library District says

Vegans, vegetarians, and omnivores will delight in *Home-Cooked Vegan Comfort Food*. Easy to follow instructions tell how to make classic comforting recipes with a vegan twist. Here you'll find recipes that don't include any dairy or meat products; instead you'll be mixing in soymilk, seitan, TVP, and other delicious vegan alternatives to your diet. Full color photographs only make this book more appealing. Every recipe from *Home-Cooked Vegan Comfort Food* that this Librarian tried has been spot on. Try the Sloppy Jo-ni's! -JM

Place a hold on *Home-Cooked Vegan Comfort Good*.

For more vegan cooking try *Appetite for Reduction* by Isa Chandra Moskowitz.

Sarah says

This cookbook is so, so good. I have made a lot of the recipes (and plan to make many, many more), and have had only one misstep, and I already have plans to improve upon the recipe. I have even made the Garlic Knots three times (once as the pizza dough in the pesto pizza, which was amazing)! The Chorizo Flautas were to-die-for, even if they were pretty unhealthy. I cannot wait to try making some desserts, especially the peanut butter cups.

S. M. says

Fussy, and I wouldn't consider most of this stuff comfort food. I think I'd actually make less than 5 recipes in here.

Jacquelyn says

If you're vegan (or trying to be vegan) for health reasons, this isn't a cookbook for you. This is for vegans who get cravings for thick mac'n'cheese, chocolate stout chili, and sloppy joes. This is for vegans who dream of chicken & waffles and buttermilk pancakes, fettuccini alfredo and cake batter ice cream, and wishes vegan alternatives would taste as good. Basically, this is for vegan Paula Deen.

I bought it for my nook because I read one of its recipes on Amazon, and it was literally the first time in my life that I read a vegan recipe and had EVERY INGREDIENT already in my kitchen. I love easy. The down side is that some of the recipes call for fake meat or other over-processed foods. I'm not a fan of fake meat, but if I can curb my rare dancing-hamburger dreams by cooking up a "tempehitan burger", I don't mind indulging. Especially if it's one of the recipes that needs a deep fryer. Mmmm. Yeah, I'm fine with the occasional indulgent, fat-filled, processed stuff, but as I said, people looking for healthy-vegan here will be disappointed.

I would also warn readers to pay attention to the ingredients. Cap'n Crunch is in several recipes, and even the author says that--although it appears to be vegan based on its list of ingredients--one never knows. Overall, this is a great cookbook for people looking for, as the title says, hearty, vegan meals. It's also a good intro for meat-eating family members who lament your loss of flavor and texture. Make them one of these recipes to show them they're wrong.

Heather says

This is just a cookbook - no real discussion on why you should be a vegan for which I was glad! There are some great pictures throughout and I enjoyed the set-up of the pages, it had a rustic, down-home sort of feel to it.

That being said, I didn't find the book very helpful. The authors rely on a TON of fake meats, TVP, tofu/tempeh and soy which I try to avoid. I was only able to find 2 or 3 recipes I wanted to try.

Scottsdale Public Library says

Veteran vegan cookbook authors, Steen and Newman, are back with more terrific recipes that make eating vegan fun and filling, not just philosophically fulfilling. It has lots of color photos of food and single-page recipes. Try the tofuevos rancheros! – Paula C.
