

Mimosa Café's Walnut Cheddar Loaf

triple portion - makes enough to feed a Sangha house :o)
(single portion, divided by 3, makes one sizable loaf)

6c **Cooked** Short Grain Brown Rice

6c Chopped Walnuts

6c Rolled Oats (raw)

6c Shredded Jack Cheese

18 eggs - beaten

6c finely sliced mushrooms

6-9 red or white diced onion

add the following condiments (to taste): dried marjoram, soy
sauce/tamari, black pepper, dried sage

Mix all ingredients together in **huge** mixing bowl

Press into greased Loaf Pan/casserole dish

Bake at 350, covered with aluminum foil, until firm, about 1 hour.

Then, remove aluminum foil and continue to bake ~15 minutes.

Top with marinara sauce, mushroom gravy, or even green goddess dressing!

Vegan Green Goddess Dressing

enough for a crowd

for single portion, divide by 8! (keep those math skilz fresh!)

8 10-oz boxes soft silken tofu

4c olive oil

8T tarragon vinegar (i just used rice vinegar)

4c chopped parsley (i used less; this is negotiable)

1 1/2c chopped chives

3/4c chopped tarragon (i used less)

8 garlic cloves, chopped

2t salt (or to taste)

puree ingredients in a food processor till smooth