



RECYCLED PAPER 😭 ECO-FRIENDLY INKS





We're ready to start our holiday feasting, but like most people we want to serve our family and friends the healthiest foods possible. Choosing locally grown, seasonal produce and natural, unprocessed ingredients will ensure that your cooking will taste amazing– and with our sale this month, it's easy to stock up on many of the staple ingredients you will need for your cooking. These simple, healthy recipes from our *Love Life*! team of chefs feature the best produce of the season and are sure to make everyone happy!

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### **Braised Brussels Sprouts**

This is one of the easiest and most delicious ways to enjoy this humble vegetable!

1½ pounds Brussels sprouts
2 Tablespoons olive oil + more if needed
3 cloves garlic, minced
2 Tablespoons mirin
3 Tablespoons lemon juice
Salt and pepper, to taste

- 1. Wash Brussels sprouts. Remove outer layers, cut off bottom stems and slice in half. Place in a large bowl.
- 2. Lightly drizzle with olive oil and using your hands gently rub to coat Brussels sprouts.
- 3. In a large skillet heat 2 Tablespoons olive oil over medium heat. Add Brussels sprouts and cook for 3-4 minutes. Add garlic and mirin and sauté until tender about 5-8 minutes.
- 4. Drizzle lemon juice over and season with salt and pepper. Cook for another minute or until most of the liquid is absorbed. Serve and enjoy!

Yields: 2 – 4 Servings

## **Gingerbread Cake**

A flavorful vegan version of classic gingerbread cake. Add the Spiced Molasses Frosting for a beautiful dessert.

- 1 Tablespoon ground flaxseeds
- 1 Tablespoon water
- <sup>1</sup>/<sub>2</sub> cup brewed coffee
- <sup>1</sup>/<sub>2</sub> cup molasses
- <sup>1</sup>/<sub>3</sub> cup melted coconut oil
- <sup>1</sup>/<sub>2</sub> cup sucanat or brown sugar
- 2 Tablespoons agave nectar
- <sup>1</sup>/<sub>2</sub> cup pumpkin puree
   1 cup whole wheat pastry flour
- 1½ cups unbleached all-purpose flour
- 2 teaspoons baking soda
- 1 Tablespoon cinnamon
- 2-3 Tablespoons ground ginger
- 1/2 teaspoon sea salt
- Frosting of choice

## **Creamy Carrot Soup**

Beautiful and healthful carrots take center stage in this warming and comforting soup.

- 4 cups roughly chopped carrots 2 cups cubed white or sweet potatoes
- <sup>1</sup>⁄<sub>4</sub> cup olive oil
- <sup>1</sup>/<sub>2</sub> cup roughly chopped onions
- <sup>1</sup>/<sub>2</sub> cup sliced celery
- 4-6 cloves roughly chopped garlic
- 2 teaspoons each dried ground mustard, sage, thyme, and caraway seeds
- Salt and pepper to taste
- 2-3 cups vegetable broth
- <sup>1</sup>/<sub>2</sub> -1 cup almond milk
- 1. Add carrots and potatoes to a large stockpot and cover with water. Bring to a boil, reduce heat, and cover. Cook until soft, about 15 minutes. Drain, and set aside.
- 2. In another large stockpot, heat olive oil over medium heat. Add onions, celery, and garlic and cook until onions are browned, about 15 minutes. Add dried herbs, salt and pepper, and cook for one minute more. Reduce heat and add 1 cup broth.
- 3. Add carrots, potatoes, onion mixture, and ½ cup almond milk into a food processor and blend until totally smoothabout 5 minutes. Add more almond milk and broth as needed for texture. Taste, and adjust seasonings as you like.
- 4. Garnish with fresh herbs and a swirl of olive oil. Serve warm with bread, or add whole grains or noodles for a more filling meal. Enjoy!

#### Yields: 6 – 8 Servings

- 1. Preheat oven to 350°. Prepare an 8 x 8 pan with parchment paper.
- 2. In a large bowl, whisk ground flaxseeds with water.
- 3. Add coffee, molasses, coconut oil, sucanat, agave, and pumpkin and whisk until smooth.
- In another bowl, mix flours, baking soda, spices, and sea salt and stir gently. Add dry ingredients to wet and stir gently until well-combined. It will be a thick batter.
- 5. Bake for 35-40 minutes, checking with a toothpick at 35 minutes. Cool completely on racks before frosting with your favorite frosting or with our Spiced Molasses Frosting. Enjoy!

Yields: 8 – 10 Servings





# visit us at www.downtoearth.org

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