🦃🐇❄️Somehow, my holiday menu always takes on a life of its own.📝 Forwarded this? Subscribe below to get it straight to your inbox!

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PLANTifull Fare

Hi ,

Every year, I tell myself I'm going to keep holiday entertaining simple. And every year, I start out with the very best intentions.

Then I begin planning the menu.

Someone loves a particular side dish. Someone else has a favorite dessert. Wouldn't it be nice to make both? Of course it would!

I've actually been known to make each guest's favorite side dish AND dessert, whether I'm cooking for six people or sixteen. Seriously. I've done that! 😂

And the more personal, the better!

Are you gluten-free? Did your grandmother make a special noodle dish you love? Is there a special pie, cake, or even pie-cake where everyone fought over the last piece?

No problem! I'll make that for you!

Before I know it, my perfectly reasonable holiday menu has turned into something resembling a personalized catering operation.

Sound familiar?

The funny thing is, I genuinely love doing it. Cooking for the people I care about brings me joy. But somewhere between adding one more side dish and making one more dessert, I sometimes forget that I'm supposed to enjoy the gathering, too.

Will I stop making everyone's favorites? Let's not get carried away! 😂 But maybe not every dish needs to become its own production. Appetizers seem like a good place to start.

A Little Twist on Something Familiar

Creating variety doesn't always mean making more recipes. Sometimes it's about finding new ways to use what you've already prepared.

My friend and fellow cookbook author Linda Tyler recently shared a delicious sweet and smoky twist on traditional hummus in her newsletter, *My Plant-Based Life*. It got me thinking about a sweeter, earthier variation for fall: ***Purple Sweet Potato Hummus!***

With baked purple sweet potato, cinnamon, and maple syrup, everyday hummus becomes a thick, creamy spread with a beautiful natural color and a delightful balance of sweet and savory flavors.

I wasn't entirely sure how this combination would turn out, but WOW! It was even better than I expected! The hint of garlic and nuttiness from the tahini in the hummus complemented the cinnamon and maple syrup beautifully.



And there's no need to start from scratch! Just blend a few ingredients into hummus you already have, and you've created something entirely different.

Serve with crisp apple slices, firm pears, sweet carrots, cucumbers, or celery for an unexpected addition to your holiday appetizers.

👉**Get the** Purple Sweet Potato Hummus **Recipe**

Speaking of Holiday Appetizers...

The same idea of starting with something familiar and giving it a new twist works beautifully with plant-based cheeses!

Next Sunday, November 8, Linda and I are hosting our free Zoom cooking class, ***Purely Plant-Based Cheese: Cheeses for Every Holiday Occasion.***

We'll make versatile plant-based cheeses, transform them into flavorful spreads and festive dips, and show you how to bring everything together on a beautiful holiday cheese board.

We'll be sharing recipes from our cookbook, *Purely Plant-Based Cheese*, along with a free 20+ page guide to help you create your own plant-based cheese board.

Sunday, November 8 | 4 PM PT · 6 PM CT · 7 PM ET

Register for the Free Cooking Class

Whether you're hosting a crowd or bringing something to share, we'd love to have you join us!

And who knows? Maybe this year I'll actually stick to my original holiday menu.

Okay, probably not. 😂

Donna
PLANTifull Fare

P.S. If you enjoyed this newsletter, I'd love for you to pass this along to friends and family so they can subscribe too! Feel free to direct them to my home page, join page, Instagram profile or any individual blog post. Your support means the world to me!

P.P.S. Is this your first time receiving my newsletter? You can view past issues here, and be sure to subscribe so you don't miss future ones!

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Ready for More?

My goal is to inspire **you** to embrace a plant-fueled lifestyle for a healthier, more vibrant life.
Tell me which classes interest you, explore a few helpful freebies or add a flavor boost with my favorite kitchen ingredient: California Balsamic vinegars.

📋 Cooking Class Interest
Tell me what classes you'd like to see

🥗 Free Salad Dressing Recipes
Oil- & dairy-free inspiration

🍇 Shop My Favorite California Balsamics
Add rich, tangy flavor to salads, roasted veggies, and desserts

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