**Thanksgiving Menu**

**Tofurky or something similar made at home**

http://www.tofurky.com/tofurkyproducts/holiday\_products.html

**Mashed Potatoes**

[**Cauliflower Mashed Potatoes**](http://happyherbivore.com/recipe/mock-mashed-potatoes/) **(low calorie alternative for dieters)**

http://happyherbivore.com/recipe/mock-mashed-potatoes/

**HH brown gravy**

http://happyherbivore.com/recipe/vegan-brown-gravy/

**Bread Sticks** (I think these could also be made into rolls)

<http://www.food.com/recipe/quick-soft-breadsticks-71360#ixzz1npFWwGDw>

**Baked Beans**

**Side of baked squash of choice**

**Green bean casserole**

<http://vegweb.com/recipes/vegan-green-bean-casserole> (substitute part of non-dairy milk with whipped mori-nu for creamier texture)

**Stuffing**

(several box/bag store sold mixtures are animal product free, but watch for *hidden dairy*. Or try the Mercy for Animals or Veg Web links for homemade recipes)

**Canned cranberry** (for those who actually like it. Caution-it is *loaded* with sugar!)

**Additional options (like for larger groups)**

**Roasted potatoes and carrots, onions, mushrooms**

**Sweet potatoes**

**Pumpkin pie (2 options)**

<http://www.veganaugusta.com/desserts/>

Note: the following can be made the day before: baked -put into a crock pot to cook on Thanksgiving Day if making from scratch. Green bean casserole can be made the day before and then baked on The Day. The bread sticks and pie can also be done the day before.