I Can You Can Vegan

VEGAN SAUSAGE STUFFING WITH WALNUT MEAT (adapted)

Walnut Meat

- 1½ cups unsalted walnuts, soaked in water for at least 1 hour
- 1 tbsp soy sauce
- 1 tsp garlic powder
- 2 tsp onion powder
- 2 tsp vegan Worcestershire sauce
- 4 -5 shakes liquid smoke (optional)
- Salt to taste
- Black pepper to taste
- Red pepper flakes to taste (optional)
- Cayenne pepper to taste (optional)

Stuffing

- 12 -13 oz loaf vegan sourdough or ciabatta bread (preferably day-old), cubed
- 1/4 cup sherry or white wine, more as needed
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 3 stalks celery ,chopped
- 2 carrots, chopped
- 1 tsp salt
- 1 tsp black pepper
- 2 tsp garlic powder
- 1½ tsp dried rosemary
- 1 tsp dried thyme
- 1½ tsp dried parsley
- ½ tsp dried sage
- 2 cups vegetable broth (optional + ⅓ cup)
- ½ cup dried cranberries

Stuffing advance prep.

- Preheat oven to 275°F. Place cubed bread on a baking sheet (may need more than one) evenly spaced, then transfer to the oven and bake for 45 minutes.

Walnut Meat

- Drain water from soaked walnuts, then transfer to a high-speed blender or food processor. Pulse until crumbly, resembling ground meat.
- In a medium sized pan over medium heat, pour a small amount of sherry, then add in the minced walnuts. Stir. Add all remaining walnut meat ingredients and stir to combine. Cook for 3-4 minutes, stirring constantly.
- Once finished cooking, transfer the walnut meat to a bowl and set aside.

Stuffing

- Using the same pan from cooking the walnuts, add sherry or other liquid, and warm over medium heat.
- Once warm, add the diced onions and garlic. Cook until the onions are translucent and the garlic is fragrant. Stir constantly. Add the chopped celery, carrots, and seasonings to the pan. Stir to combine.
- Add the vegetable broth and bring to a boil. Once boiling, remove from heat and set aside.
- Change oven temperature to 350°F. In a 9 x 13 baking dish, add half of the dried bread cubes. Layer it with the celery/carrot mixture, half of the dried cranberries, and half of the walnut meat. Add another layer of dried bread cubes, celery/carrot mixture, dried cranberries, and walnut meat. If desired, drizzle additional amount of vegetable broth over bread cubes around the edges to add moisture. Transfer to the oven and bake for 25 minutes. Once done, remove from the oven and serve. Enjoy.



I Can You Can Vegan: the subtitle of this site is "Soul Warming Vegan Comfort Foods that Everyone Will Love!" The creator is Desirée from North Carolina, who is a "foodie since birth" and a plant-based vegan since 2017. Desirée uses oil and processed ingredients in some recipes, but they can be readily adapted.

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SOUL WARMING VEGAN COMFORT FOODS THAT EVERYONE WILL LOVE!