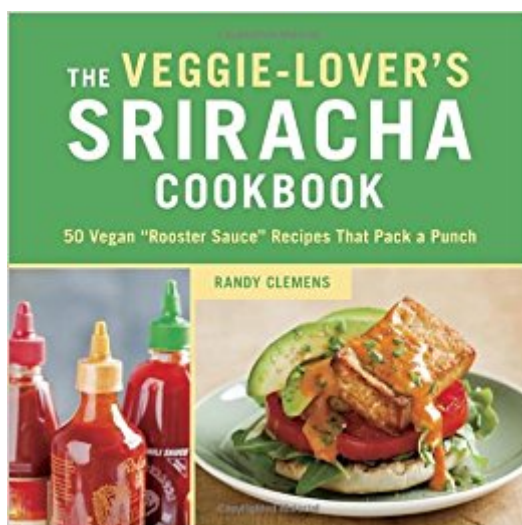


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The Veggie-Lover's Sriracha Cookbook: 50 Vegan "Rooster Sauce" Recipes That Pack A Punch



Synopsis

A vegan/vegetarian companion to the successful *The Sriracha Cookbook*, featuring 50 inventive, vegetable-based recipes with gluten-free variations. Devoted Sriracha addicts know that this fiery red condiment adds the perfect spicy kick to their favorite foods. But for those who want to take it to the next level, Randy Clemens shows how versatile this garlicky, pungent sauce can be when paired with the almighty veggie in everything from breakfast to dessert, and appetizers to entrées. These delicious plant-based recipes – from Stuffed Sriracha 'Shrooms, Sriracha-Cauliflower Mac 'n' Cheeze, and Cajun Quinoa Cakes with Lemon-Dill-Sriracha Rémoulade to Maple-Sriracha Doughnuts and Watermelon Sriracha Sangria – showcase an exciting range of fruits, grains, and veggies, without the processed fake meat found in many vegan recipes. Featuring 50 flavor-packed, inventive combinations of vegetables and Sriracha (with notes on how to adapt them for a gluten-free diet), *The Veggie-Lover's Sriracha Cookbook* will take your rooster sauce obsession to bold, new heights.

Book Information

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Customer Reviews

Featured Recipe from *The Veggie-Lover's Sriracha Cookbook*: Maple-Sriracha Roasted Brussel Sprouts with Cranberry Wild Rice While I wish I could take all the credit for the unique blend of flavors here, the inspiration for the Brussels sprouts came from a restaurant in NYC called the Vanderbilt. I was going to rework their recipe as a side dish, but after taking my first bite of this

new version, I realized that serving the Brussels sprouts atop my favorite wild rice dish would create a stunning entrée. Makes 4 to 6 servings

Cranberry Wild Rice
 2 tablespoons extra-virgin olive oil
 1 small red onion, diced
 3 cloves garlic, minced
 2 bay leaves
 1 1/2 cups wild rice
 3 1/2 cups vegetable stock
 1/2 cup unsweetened dried cranberries
 1/4 cup chopped raw walnuts or pecans
 2 tablespoons minced fresh rosemary
 Salt and freshly ground black pepper

Brussels Sprouts
 1/2 cup Grade B maple syrup or raw agave nectar
 3 tablespoons extra-virgin olive oil
 3 tablespoons Sriracha
 1 1/2 tablespoons Bragg Liquid Aminos or low-sodium soy sauce
 Juice of 1 lime
 1 pound brussels sprouts, trimmed and halved lengthwise
 Chopped fresh flat-leaf parsley, for garnish (optional)

Directions To make the rice, heat the oil in a large Dutch oven or pot over medium-high heat. Add the onion and sauté until softened, 5 to 7 minutes. Add the garlic and bay leaves and sauté just until the garlic is fragrant, about 30 seconds. Add the rice and stir until evenly coated. Continue to cook, stirring occasionally, until the rice is slightly toasted and has a nutty aroma, about 3 minutes. Pour in 1 cup of the stock to deglaze the pan, using a wooden spoon to scrape up all the stubborn, tasty brown bits. Add the remaining 2 1/2 cups of stock and the cranberries. Bring to a boil, then immediately lower the heat, cover, and simmer until the rice is tender and some of the grains have popped, 50 to 60 minutes. Uncover and fluff with a fork. Simmer for 5 minutes, stirring occasionally. Remove from the heat and drain off any excess liquid. While the rice is cooking, prepare the brussels sprouts. Preheat the oven to 375° F. In a large bowl, combine the maple syrup, oil, Sriracha, liquid aminos, and lime juice and whisk until well blended. Add the Brussels sprouts and toss until evenly coated. Using a slotted spoon, transfer the Brussels sprouts to a nonstick or parchment-lined rimmed baking sheet or a large cast-iron skillet and spread them in a single layer. Reserve any liquid left in the bowl. Bake the brussels sprouts for about 25 minutes, until tender and browned. To finish the rice and serve, add the walnuts to the rice without stirring. Cover and let stand for 5 minutes. Add the rosemary and fluff with a fork to combine. Season with salt and pepper to taste. Serve the brussels sprouts over the rice, garnished with a healthy drizzle of the reserved maple- Sriracha dressing and a sprinkling of parsley. You can use honey in place of the maple syrup if you wish. Raw orange blossom honey would be especially nice.

Featured Recipe from The Veggie-Lover's Sriracha Cookbook: Ultimate Sriracha Veggie Burger
 Remove any preconceived notions you may have about veggie burgers. This is not some frostbitten hockey puck of a patty that's been sitting in your grocery store's freezer section for an eternity. Nay! This is a delicious handmade treasure, bursting with moisture and flavor thanks to the mixture of black beans and fresh mushrooms. Topped with arugula, roasted red bell pepper, avocado, and aioli seasoned with cumin and Sriracha, all I can say is . . . you're welcome in advance!

Makes 4 servings Sriracha-Cumin Aioli 1/4 cup vegan mayonnaise or Flax Mayonnaise (page 17) 2 tablespoons Sriracha 2 teaspoons ground cumin 1 clove garlic, minced Patties 1 3/4 cups cooked black beans, or 1 (15-ounce) can, rinsed and drained 1 tablespoon ground flaxseeds 3 tablespoons water 3 tablespoons extra-virgin olive oil 1 cup diced red onion 8 ounces cremini or button mushrooms, thinly sliced 2 tablespoons minced fresh cilantro 2 cloves garlic, peeled 1/4 cup Sriracha 1 tablespoon Bragg Liquid Aminos or low-sodium soy sauce 2 teaspoons freshly ground black pepper 1 to 1 1/2 cups fresh bread crumbs 4 sesame seed buns or ciabatta rolls Arugula leaves, for serving 1 roasted red bell pepper, cut into long strips 1 ripe Hass avocado, pitted and sliced just before serving

Directions To make the aioli, combine the vegan mayonnaise, Sriracha, cumin, and garlic in a small bowl and stir until well combined. Cover and refrigerate until ready to use. To make the patties, spread the rinsed and drained beans in a single layer on a clean kitchen towel or paper towels. Cover with an additional towel or more paper towels and pat dry. In a small bowl, mix the flaxseeds and water and let sit for several minutes, until a gel forms. Heat the oil in a large cast-iron or nonstick skillet over medium-high heat. Add the onion and sautÃ© until softened, 5 to 7 minutes. Add the mushrooms and sautÃ© until they have given off their moisture and begin to brown, 5 to 7 minutes. Remove from the heat and let cool slightly. Transfer to a food processor and add the beans, flaxseed gel, cilantro, garlic, Sriracha, liquid aminos, pepper, and 1 cup of bread crumbs. Pulse just until combined, with some chunky bean bits still intact. Form the mixture into 4 patties and let sit while you preheat the grill. If the patties aren't firm enough to hold their shape, incorporate additional bread crumbs by hand, then form into patties again. Lightly oil a grill or grill pan and preheat to medium-high heat. Using a metal spatula, gently transfer the patties onto the grill. Cook until well browned on both sides, about 10 minutes total, gently flipping once about halfway through. Lightly toast buns in the last minute or two of cooking if desired. To assemble the burger, spread the aioli on the top and bottom of each bun. Load each up with a patty, a small handful of arugula, and one-fourth of the red bell pepper and avocado. Serve immediately. GF: Substitute almond flour for bread crumbs. Use gluten-free hamburger buns, or wrap your topped burgers in large leaves of iceberg, Boston, or Bibb lettuce.

I'm not a vegan. I'm not even a vegetarian. That being said, I love this book. It's packed with creative, tasty ways to cook with (and make your own) Sriracha sauce. If you're a fan of the combustible-yet-delicious sauce known as Sriracha, these recipes are for you.

• Matt Inman, creator of TheOatmeal.com

"If you need a jolt of veg-centric inspiration with Sriracha, piquant darling of the condiment

world, this is your book. Randy insightfully works all sorts of new culinary angles, showing the versatility of the much-loved sriracha beyond the squeeze.

• Heidi Swanson, author of *Super Natural Every Day* and creator of 101Cookbooks.com

“Randy has forever changed the culture of Sriracha, taking us beyond the bottle to explore the freshest vegetables of the season, cooking vibrant meals loaded with flavors and textures. His fresh recipes make each bite exciting, satisfying, fun, and memorable with the lingering, spicy kick of Sriracha. Gotta love him for that!”

• Todd Porter and Diane Cu, WhiteOnRiceCouple.com

“I always have a bottle of Sriracha in my fridge and use it on everything, so the first thing I did with this book was make my own batch. Then I proceeded through the chapters, finding ways I never imagined before to bring this beloved elixir into my cooking. I salute Randy for daring to go veg, and for writing a book that we carnivores will also enjoy. He knows better than anyone that Sriracha unites us all.”

• Sara Kate Gillingham-Ryan, founding editor, TheKitchn.com

I have to say this has to be one of my most favorite cookbooks! I am not a vegan, but this book is not only a fun read with beautiful photography, but all of the recipes were so creative and delicious - with or without adding the sriracha sauce - that I have remade them numerous times for friends with rave reviews. Randy Clemens is an amazing talent and has really nailed it. I had never heard of jackfruit so had to try the jackfruit "pulled pork" barbeque sandwiches and was surprised at how delicious they were. I used my stick blender to make all of the sauces from the flax mayo (killer!) and aioli, to dressing, dip and cashew cheese, which only took a minute and turned out amazing! I like to try different and unusual recipes but a lot of the time I am disappointed either with the taste or the expense of the ingredients, but after making almost all of the recipes in this book and enjoying them all so much, I have sent this book to my vegan friends because I am so impressed with the success and taste of everything so far that I have tried. I will be making and sharing these recipes again and again.

My wife is a Pesco-Vegetarian and this was a gift for her. We both have a love of Sriracha Hot sauce, and this book allowed us to bring in new recipes that we both can enjoy. She has loved the book and has made a few of the recipes which were so good. So if you are a vegetarian, or if you are just looking for a way to bring more vegetables into your diet, I would suggest this book for a great way to "spice up" what may seem like just some boring vegetable.

The recipes are easy to follow. As a vegan, my boyfriend was having trouble coming up with recipes/ideas on what to cook when it was his turn to cook dinner. He loves spicy food so I figured I would get this for him for Christmas. We thought the cookbook was written in a way that was easy to understand and humorously so that it appealed to the male demographic. We loved the black bean burgers, the tofu benedict (pictured on the cover) and the charred broccolini so far. Some recipes are spicier than others, but you wouldn't purchase this cookbook if you were the faint of heart when it comes to spicy.

we adapt some of the recipes for vegan, and it works fine in most cases. if you like "spicy, but not hot", on the first attempt at a new recipe, cut the sriracha portion in half. We didn't do that on a few, and - POTO - much easier to add more later than to recover when the dish is too hot. highly recommended.

Probably my favorite cookbook. Even if you aren't vegan, get this book. The recipes are inspired and delicious no matter what kind of lifestyle you live. Just good, tasty food. The only way I can see a person not liking these recipes is if they don't like sriracha, and what kind of person is that anyway? ;-)

Love this book. I've only made 3 recipes so far but they receive a 10 out of 10 on taste. California Benedict, edamame succotash, and broccoli slaw were great. Broccoli slaw is heavenly. If your stomach is sensitive tone down the amount of sriracha sauce but don't let it prevent you from buying this book! This book just may turn more folks toward plant based eating.

SO DELICIOUS. And you don't have to add as much sriracha as called for if you don't want it too spicy. We are obsessed with the brussel sprouts recipe!

This is a book with good recipes that you'll enjoy if (a) you like sriracha, of course, and (b) aren't watching your calories. The recipe for cauliflower and cheeze was delicious, but a bit of a splurge. I have to scale down the sriracha quite a bit from the amounts he recommends. If you adapt to suit yourself, as I do with many recipe books, you'll find a lot of nice veggie recipes in here to wake up your taste buds.

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