

One Skillet Potato and Sauerkraut Casserole

recipe by Marla Danielson

- **1 c. fresh onion**
- **1-2 fresh garlic cloves, minced**
- **4 c. cooked potatoes, bite-size**
- **1 t. salt, scant**
- **¼ c. vegan mayonnaise, I like vegenaïse**
- **1 8 oz. can Steinfield's sauerkraut, with juice**
- **3-4 Loma Linda Big Franks or other vegan franks**

Sauté onion and garlic in a splash of olive oil or water until softened, just a few minutes. Add cooked potatoes and salt and sauté 1-2 minutes more. Stir in vegan mayo and sauerkraut. Mix well then add in sliced vegan franks. You can eat it right away or place in casserole dish and bake at 350° for 30 minutes until bubbly. I like to sprinkle the top with a little paprika and parsley flakes, before baking or after. Yummy!

Fresh Peach and Blackberry Cobbler recipe by Marla Danielson

- 4 c. fresh peaches, sliced
- 2 c. fresh blackberries
- ¼ c. organic cane sugar
- 1 T. corn starch
- 1 c. Heart-Smart Bisquick Mix
- ¼ c. organic cane sugar
- ¼ t. cinnamon
- 2 T. vegan margarine, cubed
- ½ c. almond milk

Preheat oven to 375°. Mix peaches and blackberries, sugar and cornstarch and place in 8 x 8 dish. Mix biscuit mix, sugar and cinnamon. Mix in cubed margarine until crumbly. Stir in almond milk and spread evenly over fruit. Bake for 30-40 minutes until crust is golden and fruit is bubbly. Good served warm with vegan ice cream or vegan whipped cream, or just plain is good too!