

Nel's General Store Classics – Friday Family Night Recipes

Stone Oven Pizzas – Hand-Tossed Classics

1. White Mountain Pizza

- **Ingredients:** Vegan mozzarella, garlic, olive oil, fresh herbs, ranch drizzle, crispy baked chick'n.
- **Instructions:** Hand-toss dough, brush with garlic oil, layer cheese + chick'n. Bake 12–14 min at 475°F. Drizzle ranch.

2. Lake Winnepesaukee Alfredo Pizza

- **Ingredients:** Alfredo (cashew cream base), vegan mozzarella, garlic, roasted mushrooms, herbs.
- **Instructions:** Spread Alfredo, top with cheese + mushrooms. Bake until golden, sprinkle fresh parsley.

3. Granite State Garden Pizza

- **Ingredients:** Vegan sausage, caramelized onions, roasted red peppers, vegan mozzarella, oregano.
- **Instructions:** Sauté veggies, spread on sauced dough, bake until bubbly.

4. Alton Bay Pizza

- **Ingredients:** Sliced tomato, vegan ricotta, olive oil, oregano, basil.
- **Instructions:** Brush crust, layer ricotta + tomatoes, drizzle oil, bake golden.

5. Deerfield Fai'h Broccoli Alfredo Pizza

- **Ingredients:** Cashew Alfredo, steamed broccoli, vegan mozzarella, feta-style crumbles.
- **Instructions:** Spread Alfredo, layer broccoli + cheeses, bake 14 min.

6. Mac & Cheese Pizza

- **Ingredients:** Vegan mac & cheese, smoked tempeh bacon, mozzarella.
- **Instructions:** Spread mac & cheese, top with bacon + cheese, bake bubbly.

7. Morning on the Fah'm Pizza

- **Ingredients:** Scrambled tofu “egg,” smoky vegan ham, vegan cheddar, mozzarella.
 - **Instructions:** Layer egg + ham + cheeses, bake golden brown.
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Hot Subs & Wraps – New England Style

8. Sweet Maple Sausage Sub

- **Inspiration:** Sweet Italian Sausage
- **Ingredients:** Vegan sausage, marinara, hoagie roll, sautéed onions.
- **Instructions:** Simmer sausage in sauce, tuck into toasted roll, top with onions.

9. Nordic Viking Lumberjack Steak Bomb

- **Ingredients:** Seitan steak, onions, peppers, mushrooms, vegan provolone.
- **Instructions:** Sauté veggies + steak strips, pile into hoagie, top with melty cheese.

10. Nothin' Like Home Eggplant Parm Sub

- **Ingredients:** Breaded eggplant cutlets, marinara, vegan mozzarella.
- **Instructions:** Layer cutlets in roll, spoon sauce, melt cheese under broiler.

11. Trail View Reuben Wrap

- **Ingredients:** Marinated tempeh, sauerkraut, vegan Swiss, thousand island, wrap.
 - **Instructions:** Grill tempeh, wrap with kraut + cheese + sauce. Toast lightly.
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Comfort Pastas – Cozy Suppers

12. Lasagna Bake

- **Ingredients:** Layers of noodles, tofu ricotta, spinach, marinara, mozzarella.
- **Instructions:** Layer all, bake 40 min until bubbly. Rest 10 min before serving.

13. Chick'n Parm

- **Ingredients:** Rigatoni, marinara, breaded chick'n parm cutlets, mozzarella.
- **Instructions:** Toss pasta with sauce, layer with cutlets + cheese, bake 20 min.

14. Northwood Eggplant Rigatoni

- **Ingredients:** Rigatoni, breaded eggplant, herbed tomato sauce, ricotta.
 - **Instructions:** Bake together until golden, serve with fresh basil.
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Friday Night Snacks – Sharing Plates

15. Freedom Fries Basket

- **Ingredients:** Hand-cut potatoes, olive oil, sea salt. Homemade ketchup.
- **Instructions:** Toss with oil, bake 30 min at 425°F, turning halfway.

16. Cheddar Cheesy Fries

- **Ingredients:** Fries, vegan cheddar sauce, chives.
- **Instructions:** Bake fries, drizzle cheddar, sprinkle herbs.

17. Up North Onion Rings

- **Ingredients:** Sweet onions, batter (flour + seltzer), panko.
- **Instructions:** Dip rings, coat, bake/fry until golden.

18. Hard Workers Platter

- **Ingredients:** Mozzarella sticks, buffalo cauliflower bites, fries, onion rings.
 - **Instructions:** Bake all, serve with ranch + marinara dips.
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Salads – Fresh from the Garden

19. Antipasto Veggie Platter Salad

- **Ingredients:** Romaine, olives, roasted peppers, marinated tofu “salami,” vinaigrette.

20. Lakeside Caesar Salad

- **Ingredients:** Romaine, croutons, cashew Caesar, vegan parmesan.

21. Farmstand Garden Salad

- **Ingredients:** Lettuce, cucumber, carrots, tomato, maple balsamic.

22. BBQ Chick'n Salad

- **Ingredients:** Greens, roasted corn, BBQ chick'n, ranch drizzle.
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Desserts – Dairy Bar Classics

23. Maple Cream Sundae

- **Ingredients:** Vanilla nice cream, maple syrup drizzle, toasted pecans.

24. New England Blueberry Frappe

- **Ingredients:** Blueberries, vanilla nice cream, oat milk, blend until creamy.

25. Barnstead Banana Boat

- **Ingredients:** Split banana, 3 scoops nice cream, hot fudge, peanuts, cherries, whipped coconut cream.

26. Campfire S'mores Nice Cream

- **Ingredients:** Chocolate nice cream, graham crackers, toasted Dandies marshmallows.

Can use alternative meat for all seitan recipes. I personally like Beyond for burger and a few others! Enjoy :) !