

## Texas Style Vegan BBQ

Prep time	Cook time	Total time
15 mins	30 mins	45 mins

A chopped mushroom BBQ sandwich with an authentic Texas Smokehouse taste. Top it off with some homemade BBQ sauce and a tangy mustard cole slaw and you'll be singing the Cotton Eyed Joe before you know it. Yeehaw.

Author: Brand New Vegan

Recipe type: Main

Cuisine: BBQ

Serves: 4



### Ingredients

- 8oz carton of Baby Bella Mushrooms, chopped
- ½ white onion, chopped
- ½ green bell pepper, chopped
- 3-4 cloves garlic, minced
- ¼ jalapeño, chopped
- 2-3 tablespoons veggie broth to saute
- 2 8oz cans tomato sauce
- ½ cup apple cider vinegar
- ⅓ cup honey or agave nectar
- ¼ cup tomato paste
- ¼ cup mollasses
- 2 tablespoons A1 Sauce
- 1 tablespoon brown sugar
- 2 teaspoons liquid smoke
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon black pepper
- ¼ teaspoon salt
- Quarter of a head of cabbage, shredded
- ½ red onion, sliced
- 1 carrot, shredded
- 2 tablespoons dijon mustard
- ¼ cup apple cider vinegar
- ⅛ teaspoon celery seed

### Instructions

1. Saute onion, garlic, jalapeño in veggie broth until soft
2. Add in mushrooms and simmer until liquid has evaporated
3. Heat all sauce ingredients in saucepan until thickened
4. Spoon ½ cup or so of sauce into mushroom mixture and stir to combine
5. Toss slaw ingredients together until coated and use to top sandwiches

Recipe by Brand New Vegan at <http://www.brandnewvegan.com/recipes/texas-style-vegan-bbq/>