

Recipe

Tofu Turkey (with Homemade Stuffing and Marinated Sauce)

By

Madhavi d.d.





Ingredients & Preparation

1. Tofu Turkey:

3 blocks firm tofu
¼ cup poultry seasoning*
1 tbsp salt
1 tsp black pepper
Pinch of hing

2. Homemade Stuffing:

3 slices whole wheat bread
2 celery sticks, finely chopped
1 tbsp poultry seasoning*
2 tbsp butter
2 tbsp water

3. Marinated Sauce

¼ cup balsamic vinegar
4 tbsp poultry seasoning*
2 tsp salt
½ tsp hing
2 tbsp Dijon mustard
2 tbsp orange juice

*Poultry seasoning:

1 tsp hing
4 tbsp dried parsley
4 tbsp sage
2 tbsp rosemary
2 tbsp marjoram
2 tbsp salt
1 tsp black pepper

Preparation

Step 1:

Mix well tofu and the seasoning in the blender. Cover the mixture in a piece of cheesecloth and a colander over night in the refrigerator. You may use any means to squeeze out the liquid (e.g., I use a plate and a can of beans on top of the cheesecloth). You also need a big plate or bowl to catch the liquid.

Step 2:

Toast bread and cut into small pieces. Add poultry seasoning. Cook celery with butter for a few minutes then add water. Mix bread cubes and celery mix. Meanwhile, mix all ingredients to make marinated sauce for tofu turkey.

Step 3:

Shape the mixture into a ball. Scoop out about 2 cups of the mixture to add the stuffing. Then put the 2 cups of mixture on top of your tofu turkey. Brush tofu turkey well with marinated sauce and bake it in a pre-buttered baking sheet at 350F for at least 90 minutes. You need to brush tofu turkey every 20 minutes or so.

Serves

8-10

For further details please contact

madhavidedasi@gmail.com

www.iskcondesiretree.com

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Hare Rama Hare Rama Rama Rama Hare Hare**