

Tofu Turkey

Ingredients:

- 5- 16oz. pkg. extra firm tofu
- ½ C. Low sodium soy sauce (Braggs Liquid Amino)
- 2 Tbsp. Sesame oil
- 2 C. Prepared herb stuffing
- ½ Red onion, finely diced
- ½ C. Sesame oil
- ½ C. Diced celery
- 2 Tbsp. Miso paste
- ½ C. Chopped mushrooms
- 5 Tbsp. Orange juice
- 2 Cloves garlic, minced
- ½ tsp. Orange zest
- 1/4 C. Dried sage
- 3 sprigs fresh rosemary
- 2 tsp. Dried thyme
- 2 Tbsp. of Nutritional Yeast flakes
- 1 tsp. Dried rosemary

Instructions:

1. Line a medium sized, round colander with a cheese cloth or a clean dish towel. Place the crumbled tofu in the colander. Place another cheese cloth over the top of the tofu. Place the colander over the top of a bowl to catch the liquid. Place a heavy weight on top of tofu. Refrigerate the colander, tofu and weight for 2 to 3 hours.
2. Make the stuffing: In a large frying pan saute onion, celery and mushrooms in 2 tablespoons of the sesame oil until tender. Add the garlic, sage,

thyme, nutritional yeast flakes, rosemary and 1/4 C. of Soy sauce (Braggs). Stir well; cook for 5 minutes. Add prepared herb stuffing and mix well. Remove from heat.

3. Preheat the oven to 350 degrees F. Grease a cookie sheet.
4. Combine 1/2 cup sesame oil, 1/4 cup braggs, miso paste, orange juice, and orange zest in a small bowl; mix well.
5. Remove the weight from the tofu. Hollow out the tofu so that there is one inch of tofu still lining the colander. Place the scooped out tofu in a separate bowl. Brush the tofu lining with a small amount of the miso seasoning. Scoop the stuffing into the center of the tofu shell. Place the leftover tofu on top of the stuffing and press down firmly. Turn the stuffed tofu onto the prepared cookie sheet. Putting the leftover tofu side of the "turkey" (the flat side) down. Gently press on the sides of the "turkey" to form a more oval shape. Brush the tofu turkey with 1/2 of the oil-soy sauce mixture. Place the sprigs of rosemary on top of the tofu. Cover the "turkey" with foil.
6. Bake for one hour. After one hour, remove "turkey" from the oven and remove the foil. Baste the "turkey" with the remaining oil-soy sauce mixture (reserving 4 tablespoons of sauce). Return "turkey" to oven and bake another hour or until the tofu turkey is golden brown. Place the tofu turkey on a serving platter, brush with the remaining tamari-oil mixture and serve hot.