

GRILLED TOFU WITH PEANUT SAUCE

From *The Superfun Times Vegan Holiday Cookbook* by Isa Chandra Moskowitz, this recipe requires no marinating. Dip the tofu in soy sauce and sesame oil, grill, and serve in 30 minutes.

INGREDIENTS

makes 12 skewers

SAUCE:

2 garlic cloves, peeled
1 Tbsp minced fresh ginger
¾ cup creamy natural
peanut butter
½ cup water, plus more as
needed
¼ cup rice vinegar
3 Tbsp tamari or soy sauce
4 tsp agave
2 tsp sriracha
1 ½ tsp toasted sesame oil
¾ tsp salt

TOFU:

2 (14-ounce) packages
extra-firm tofu, pressed
¼ cup tamari or soy sauce
2 Tbsp olive oil
1 Tbsp toasted sesame oil
Toasted sesame seeds, for
garnish
Chopped scallions, for
garnish

DIRECTIONS

MAKE THE SAUCE: Combine all the sauce ingredients in a blender and puree until completely smooth. Thin with water as necessary to get a thick but pourable sauce. Taste and adjust for salt and seasoning. The sauce can be made up to 3 days in advance and stored in a tightly sealed container in the refrigerator.

MAKE THE TOFU: Cut one block of tofu crosswise into 8 slabs. Then cut the slabs in half lengthwise so that you have 16 rectangles. Repeat with the second block of tofu.

In a wide, shallow dish, mix the tamari and both oils. In batches, dip the tofu rectangles in the mixture to lightly coat, then set aside on a separate plate.

Lightly grease your grill, and preheat it to medium-high heat. Thread three or four tofu rectangles on each skewer, leaving space at the bottom for handling.

Place the skewers on the grill so that the tofu lies flat. Let cook until grill marks appear, about 3 minutes, then use a very thin metal spatula to flip and cook the other side for 3 minutes. Remove from the grill.

You can serve the skewers family style on a platter, with the sauce and garnishes on the side. Or serve on individual plates, drizzled with sauce and sprinkled with the sesame seeds and scallions.

Bon appétit!