

Smoky, salty, crispy bits without killing a pig.

## INGREDIENTS

avocado oil (or any vegetable oil with a high smoke point)  
8 oz firm tofu  
1 Tbsp soy sauce (or tamari for no gluten)  
1 Tbsp nutritional yeast  
1/2 tsp liquid smoke

## DIRECTIONS

Cut the tofu in small cubes.  
Sauté the cubes in a hot pan with a little oil till golden.  
Add the soy sauce to the pan.  
Lower the heat and add the nutritional yeast.  
Turn off the heat and finally add the liquid smoke.  
Et voilà! you have cruelty-free bacon bits.

**WARNING:** this food is addictive!