

From the kitchen of David and Jennifer Deaven

Servings: 6
\$id: baked_orange_ginger_tofu_v 1.3 2019/08/24 16:15:14 deaven Exp \$

Vegetarian/Baked Orange Ginger Tofu

Vegetarian/Baked Orange Ginger Tofu

- A: 1/2C sugar
1/2C water
1 orange, peeled and chopped
2t orange rind
B: 1" crystallized ginger
C: 2T canola oil
1" crystallized ginger, chopped
1T soy sauce
1T corn starch

- D: 1# tofu, sliced into 1/4" thick slabs
E: 1T sesame seeds

1. Bring (A) to a boil in a covered saucepan, reduce heat, simmer 30 minutes.
2. Add (B), place in blender, and puree.
3. Return to saucepan, add (C), stir over medium heat.
4. Press (D) to remove water, place in shallow baking pan, and cover with sauce. Sprinkle (E) over top and bake 375F 20min. Serve with rice.



From the kitchen of David and Jennifer Deaven