



Pan-Seared Gyoza
Kiera Wright-Ruiz
2 hours



Superiority Burger's Crispy Fried Tofu...
Alexa Weibel
45 minutes, plus m...



Spicy Glass Noodles With Shiitake...
Corinne Trang
45 minutes



Vegan Mapo Tofu
David Tanis
30 minutes



Spicy Beef
1 1/2

Folami's BBQ Tofu

Recipe from [Folami Prescott-Adams](#)
Adapted by [Nicole Taylor](#)

YIELD 4 servings
TIME 30 minutes, plus drying

Save to Recipe Box

Kwanzaa gatherings continue to go strong in community centers and at home in dining rooms, as they have since 1966. The seven-day holiday of self-reflection, often an extension of Christmas or the winter solstice, culminates with the karamu, or feast. The spread leans heavily vegetarian. In Atlanta, Folami Prescott-Adams dries, seasons, fries and broils pounds of tofu. Store-bought, tomato-based barbecue sauce provides the comfort factor. She is a 40-year veteran of Kwanzaa and maintains a spreadsheet of potluck logistics for her family and guests. Alongside this vegetarian barbecue, Dr. Prescott-Adams's buffet feeds more than 100 people, and the greatest hits include **macaroni and cheese**, **red punch** and **black-eyed peas**. —Nicole Taylor



David Malosh for The New York Times. Food Stylist: Simon Andrews. Prop Stylist: Paige Hicks.

Featured in: [Five Kwanzaa Celebrations Around The Country](#).

Barbecue Sauce, Tamari, Tofu, Dinner, Main Course, Vegan, Vegetarian, Kwanzaa

Mark as Cooked 232 ratings ★★★★★

INGREDIENTS

- 1 pound extra-firm tofu, cut into 1/2-inch slices
- 1 tablespoon vegetable oil
- 1 tablespoon unsalted butter or vegan butter
- 1 tablespoon tamari
- ½ cup barbecue sauce

Add to Your Grocery List

[Ingredient Substitution Guide](#)

PREPARATION

Step 1

Two and a half hours before serving, start drying out the tofu: Place the slices in a single layer between clean, dry dish towels or double layers of paper towels. Press to remove water from the tofu, and let stand for 2 hours, replacing the soaked towels once or twice, until there is very little water left in the tofu. (You can press and dry the tofu quickly, and use it immediately, but it will be less crisp.)

Step 2


Heat a broiler to its highest setting. Heat a large skillet over medium and add the oil and butter, swirling to cover the bottom. Pour the tamari into a small, shallow dish. Press the tofu one last time. Quickly dip both sides of a single slice in the tamari and place it in the skillet. (Be careful as the liquid may lead to hot pops from the oil.) Repeat with the remaining tofu slices and tamari.

Step 3

Cook until the tofu gets the same beautiful golden brown on both sides, 2 to 3 minutes per side. While the tofu browns, spread half of the barbecue sauce on a small rimmed baking sheet. Transfer the tofu to the barbecue sauce on the sheet, then cover with the remaining sauce. Broil, turning once, until the sauce thickens and bubbles, 2 to 3 minutes per side. Serve hot.

Tip

Scale up the proportions to prepare as many pounds of tofu as you'd like.




Hungry for more recipes?

Get recipes, tips and special offers in your inbox. Opt out or [contact us](#) anytime. See our [Privacy Policy](#).

[Sign Up](#)


COOKING NOTES

All 20 **Most Helpful 8** Private 0

- 

Karen | 4 weeks ago

Just saying I'm a regular tofu cook & **FIRMLY** suggest when ever cooking tofu 1st. & foremost freeze it in the tub till frozen through & when you want to do this or most any other recipe, place in fridge for a day or 2 till thawed! Poke hole in plastic, drain then cut plastic off. Press w/hand in container tp squeeze out water, then slice into half & press between each hand. Freezing changes the texture, making it somewhat 'meat like' and when pressed it absorbs other liquids that add flavor.

 140 This is helpful



Karen | 3 weeks ago

PS....I ran out of room above...it also helps to avoid the nuisance of 'short-dated' tofu...keeps in freezer for forever but always there when you want it! No more finding it long past it's date in back of 'fridge!

 78 This is helpful



Amy C | 3 weeks ago

You can also get a lot of the water out of a block of tofu by microwaving it for 5 minutes on high. This was a game-changer for me. If you use a large pyrex measuring cup, it's easy to pour the liquid off. Be careful not to handle the tofu right out the the microwave, though. It will be screaming hot, but cools down fairly quickly. Once cool, toss in whatever marinade you're using. I find it is able to take up the marinade well since so much water has been removed.

 48 This is helpful



UrsaArbor | 3 weeks ago

I disagree with comment about freezing, as a 40-year veteran of tofu cookery and now maker of homemade tofu. Freezing creates a spongy texture, and if you like that, fine. I find it less flavorful and unpleasant -- mealy even, and know the description in the recipe will work just fine to create a firm and crisped morsel. (Other methods of drying and frying, of course, but this one just fine.)

 48 This is helpful

Show More Notes

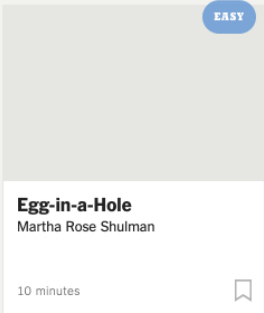
Like this recipe?

 Save to Recipe Box



Adapted from Folami Prescott-Adams


TRENDING ON COOKING

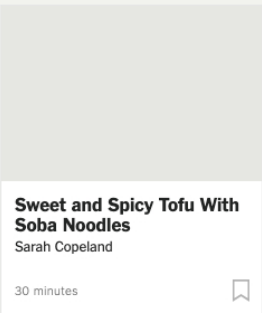


EASY

Egg-in-a-Hole
Martha Rose Shulman


10 minutes

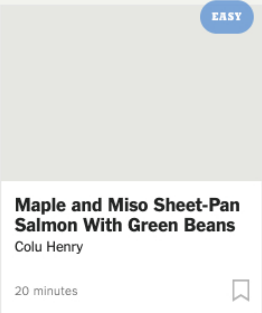




Sweet and Spicy Tofu With Soba Noodles
Sarah Copeland

30 minutes




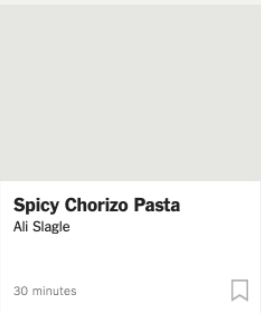


EASY

Maple and Miso Sheet-Pan Salmon With Green Beans
Colu Henry


20 minutes





Spicy Chorizo Pasta
Ali Slagle

30 minutes



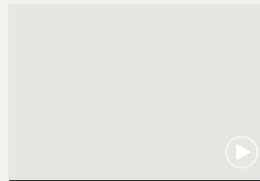
BRUSH UP ON THE BASICS WITH OUR COOKING GUIDES



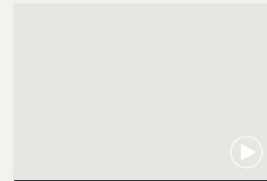
COOKING GUIDE
How to Make Bagels
By Claire Saffitz



COOKING GUIDE
**How to Make a
Gingerbread House**
By Julia Moskin



COOKING GUIDE
**How to Make Cooking
Substitutions**
By Alexa Weibel



COOKING GUIDE
**How to Cook Brussels
Sprouts**
By Alison Roman

Get Our Newsletter

Get recipes, tips and NYT special offers delivered straight to your inbox.
Opt out or contact us anytime. See our [Privacy Policy](#).

Sign Up

FOLLOW US



ABOUT US

NYT Cooking is a subscription service of The New York Times. It is a digital cookbook and cooking guide alike, available on all platforms, that helps home cooks of every level discover, save and organize the world's best recipes, while also helping them become better, more competent cooks. [Subscribe now](#) for full access.

LEARN MORE

[Our Cooks](#)
[See Our Features](#)
[FAQ](#)
[Tools for Saving](#)
[NYTimes.com/food](#)

[Send Us Feedback](#)

SHOP

[Gift Subscription](#)
[Merchandise](#)