

## TOFU CHORIZO MEXICAN SAUSAGE

1 carton extra-firm tofu *→ hand 두부*  
 1/3 cup mild vinegar *김동식초*  
 apple cider, or white wine vinegar  
 1 tablespoon canola oil  
 4 plump garlic cloves  
 1/2 teaspoon dried thyme  
 1 bay leaf

1/4 teaspoon black pepper  
 1/8 teaspoon ground cloves  
 1/2 teaspoon salt  
 1 tablespoon mild ground red chile  
 1 tablespoon paprika  
 1/2 cup chopped cilantro *→ 숙갓. (꼭꼭 눌러서)*  
 1/2 teaspoon ground all spice  
 1 teaspoon ground cumin

- Crumble the tofu, drain of extra water, then place in a bowl.  
*으깨다*

Combine the vinegar with the remaining ingredients in a small food processor or blender. Puree until smooth then pour over the tofu and toss well. Taste for salt and pepper.

To cook, heat 1 tablespoon vegetable oil in skillet, add the tofu mixture, and cook over medium heat until it's fairly dry and crumbly, but still tender. At this point you can stir it into scrambled eggs, add it to breakfast burrito or home fried potatoes and so forth.

믹서기: 기름. 후추. 대들.

• 믹서기에 모든 양념 넣고 간다.

\* 두부 물기 빼고 으깨다 (볼에 넣어서) + 믹서간거랑 섞는다

• 팬에 감자 대들 □로 썰어 기름에 볶다가 익으면

\* 믹스한거 ~~다~~ 넣고 볶다가 → 계란 2개 정도 넣고 싶으면 넣고 안넣어도 됨  
*한글*

• Tortillas에 말아 먹으면 된다.