



## Grilled Tofu Steaks with Veggie Kabobs



Serves 8

Preparing these before you hit the road turns travel time into marinating time.

### Tofu Steaks

- 2 16-oz. pkgs. extra-firm tofu
- $\frac{1}{3}$  cup low-sodium soy sauce
- $\frac{1}{3}$  cup sherry
- $\frac{1}{4}$  cup hoisin sauce
- 2 Tbs. minced fresh ginger
- 2 Tbs. frozen orange juice concentrate, thawed
- 1 Tbs. toasted sesame oil
- 1 tsp. chili-garlic sauce

### Veggie Kabobs

- 12 oz. mushrooms
- 2 sweet onions, quartered
- $\frac{1}{2}$  lb. sugar snap peas

1. To make Tofu Steaks: Place tofu between two cutting boards, and top with heavy pot or several cans to press out liquid. Drain 1 hour, then pat dry. Cut tofu blocks lengthwise into 4 slices.
2. Combine soy sauce, sherry, hoisin sauce, ginger, orange juice concentrate, sesame oil, and chili-garlic sauce in container. Add tofu, and toss to coat. Refrigerate 3 hours, or up to 2 days.
3. To make Veggie Kabobs: Oil grill grates and preheat grill to medium. Thread all vegetables onto skewers, and brush with oil. Grill onions and mushrooms 15 minutes, and snap peas 5 minutes, turning occasionally.
4. Meanwhile, drain Tofu Steaks, reserving marinade. Grill 8 minutes, or until browned and crispy.
5. Heat reserved marinade in small saucepan until simmering. Pour over tofu steaks, and serve.

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