

Grilled Spicy Tofu with WildeBerryaki



Ingredients:

14 ounce package of Extra Firm tofu
½ habanero pepper
1 green onion
1 tsp grated ginger
WildeBerryaki

Prep & Cooking Instructions:

Place tofu into a strainer with a weighted lid on top to extract the extra liquid (you'll be amazed how much liquid will be released!) let rest for ½ hour.

Emulsify the following in a food processor:

½ habanero pepper – leave seeds in if you want it extra spicy!
1 onion to food processor
1 tsp grated ginger
2 tablespoons of WildeBerryaki

Heat grill

Cut tofu into approximately 7 slab-like slices and place onto a flat dish.

Pour mixture from food processor on to both sides of the tofu and let marinate for 15 minutes.

Pour 2 tablespoons of WildeBerryaki into a small dish to use for basting the tofu as it cooks on the grill.

Serving ideas: Add a nice green salad with WildeBerryaki dressing (see recipe) and/or a side of brown rice.