



Crispy Shredded Tofu

Enough for 4 servings

one 14 oz block extra firm tofu

Pantry Marinade

1/3 cup soy sauce or tamari

½ cup rice vinegar

2 tablespoon lime juice

1 tablespoon hot sauce, like a chili garlic sauce or Sriracha

1 tablespoon agave, maple syrup, or your favorite liquid sweetener

2 teaspoons toasted sesame oil

Spray oil

Wrap the tofu in a clean towel or some paper towels and set something heavy on top to wick away moisture like a heavy pan. Let it get squashed there for at least 15 minutes and up to 45. Whatever you've got time for but longer than 15 isn't better necessarily. Just don't forget about that shit on the counter is all.

While tofu is pressing, make the marinade. In a small glass, mix the soy sauce, rice vinegar, hot sauce, lime juice, toasted sesame oil, and agave together. When the tofu is ready, you're your grater. Using the side you'd shred a block of cheese on, grate the tofu into short pieces. Pull the block of tofu away from the grater a little as you go so the pieces stay short and you don't make a bunch of long, flat tofu noodles. It should look like a weird pile of grated cheese. Trust the process. Place the shredded tofu in a bowl and pour over the marinade. Let this shit sit, mixing them around occasionally, for at least 20 minutes and up to 2 hours.

When you are ready to get this going, warm up the oven to 425 degrees. Scoop the tofu out of the marinade and place it on a lined baking sheet in a single layer. Save the excess marinade. Spray the top of the tofu with a little oil and place it in the oven for 10 minutes. After 10 minutes, pull the tofu out and scrap it all into a pile in the middle of the baking sheet. Pour over a couple tablespoons of the leftover marinade, stir, then scootch everything back into a single layer. Spray with a little oil again and bake for another 8 minutes. You'll notice the tofu might start getting a little burnt in spots. That's flavor so don't be scared. Repeat the process with the extra marinade one more time and put the tofu back in for oven for up to 8 more minutes. The

tofu should look burnt in some spots and a little crispy when it's all done. Pull the tofu out, drizzle over one last tablespoon of marinade and stir it all up. Serve warm or at room temperature. This tofu will keep for several days in the fridge.

Want even more sauce? Drizzle over your favorite teriyaki sauce and serve.