

TOFU (LONG VERSION)

Serving 4

INGREDIENTS:

1 package firm tofu, drained and pressed

½ cup dry red wine

1 tablespoon extra-virgin olive oil

2 tablespoons balsamic vinegar

2 tablespoons tamari

2 tablespoons Hoisin sauce

Juice from ½ of a lemon

¼ teaspoon garlic powder

½ teaspoon dried basil

½ teaspoon dried oregano

½ teaspoon dried thyme

PREPARATIONS:

1. *Combine all of the ingredients except for the tofu in a shallow bowl. This is your marinade.*
2. *Cut the tofu into eight equal pieces and let it soak in the marinade for an hour, flipping about halfway through.*
3. *Preheat the oven to 200 degrees. Line a baking sheet with parchment paper, and after the tofu is marinated, lay the pieces onto the baking sheet, and pop the tofu into the oven and bake for about 20 minutes.*
4. *Once the tofu has baked for 20 minutes, remove it from the oven, flip it over, and spread the sauce onto each piece of tofu by the spoonful. (You may have some sauce leftover, and you can serve that on the side.) Put the tofu back into the oven and bake for another 10 minutes.*