



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Marinated Roasted Tofu (adapted from Jeanne Lemlin's *Vegetarian Classics*)

Serves 4

I like these plain as a snack, but they also make a good sandwich filling.

The pictures might be confusing - the first couple times I made these, I sliced the tofu into slabs and then cut the slabs into thirds. Later, I got annoyed with arranging so many little tofu bites (I always make a double batch) on the cooling rack, so I kept the tofu as larger slices and cut them in half after baking.

1 pound tofu, drained
1½ tablespoons soy sauce
1 tablespoon dry sherry
1 tablespoon rice vinegar
1 teaspoon toasted sesame oil
1 teaspoon sriracha (optional)

1. On a dishtowel, slice the tofu crosswise into eight slabs approximately ½-inch thick. Arrange the slices in a single layer; cover with a second dish towel and pat dry.
2. Meanwhile, mix the remaining ingredients in an 8-inch square container or baking dish. Add the tofu to the marinade in the dish; stir gently and set aside for at least 30 minutes, or refrigerate, covered, overnight.
3. Heat the oven to 450 degrees. Arrange an oven-safe cooling rack on a baking sheet. Transfer the marinated tofu slices to the cooling rack. Roast until dry and browned at the edges, 25 to 30 minutes. (If you don't have an oven-safe cooling rack, bake the tofu in a baking dish in a single layer.) The roasted tofu can be refrigerated for at least 5 days.