

Honey Ginger Tofu Strips

2 blocks firm tofu

1 cup tamari

$\frac{1}{2}$ cup apple cider vinegar

1 cup honey

2 Tbsp. minced garlic

4 - 1" pieces peeled ginger

1 cup water (not so much)

$\frac{1}{4}$ cup toasted sesame oil

Bring everything but tofu and oil to a boil. Let reduce a little until sauce thickens. Remove from heat, add oil. Cut tofu into strips. Marinate in sauce and bake in oven at 350°F until tofu carmelizes but not burns.

Garnish with spring onions and toasted sesame seeds

From: Sandy Pomeroy