



Celebrating Food, Art & Culture



GRILLED TOFU WITH PINEAPPLE-TURMERIC GLAZE

Servings: 8

Ingredients

- 3 cups pineapple juice
- 1 cup brown sugar
- 1 cup rice wine vinegar
- 3 tablespoons siracha
- 3 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon ground turmeric
- 2 pounds firm tofu
- Cilantro leaves for garnish

Directions

Whisk all ingredients together except the tofu.

Slice the tofu into 4-ounce portions, and then pour the marinade over the tofu.

Let the tofu marinate in the refrigerator for 24 hours.

Remove the tofu from the marinade, place on a hot grill and sear on both sides.

Place the remaining marinade into a pot and reduce by 1/2.

Lay out the tofu portions in a single layer onto a sheet pan lined with parchment paper.

Brush the tofu with the glaze; place in a 350 F oven for 8 minutes.

Remove from the oven, garnish with cilantro leaves and serve.

Side dishes

- Steamed Green Beans
- Coconut Rice