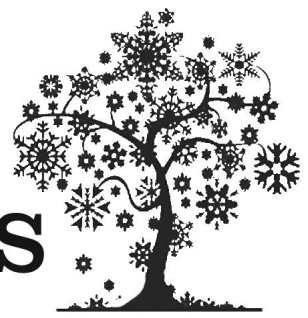


Twin Oaks' Tofu Holiday Recipes



Tofu “Turkey” with Brown Rice Stuffing

This recipe makes a delicious vegan and gluten free holiday **entrée**. **Serves 8-10.**

Original recipe from chow.com, adapted as seen here by Twin Oaks Community Foods.

For the glaze

3 tablespoons freshly squeezed orange juice	1 teaspoon white miso
2 tablespoons soy sauce	1 teaspoon Dijon mustard
1 tablespoon olive oil	

- To prepare the glaze, in a small bowl, whisk together all the ingredients until combined. Cover and store in the refrigerator until ready to use.

For the Tofu “Turkey”

4 lb. (4 packages) Twin Oaks Tofu, plain or herbed	1 1/2 teaspoons freshly ground black pepper
2 tablespoons white miso	1 1/2 teaspoons soy sauce
2 teaspoons kosher salt	1 teaspoon finely chopped fresh sage leaves
2 teaspoons finely chopped fresh thyme leaves	

- To prepare the “turkey”, break the tofu into roughly 2-inch pieces. Place the tofu in a food processor fitted with a blade attachment. Add the miso, salt, thyme, pepper, soy sauce, and sage and process, scraping down the sides of the bowl as needed, until the mixture is very smooth, about 2 minutes total. Set aside until ready to use.

For the stuffing

2 tablespoons olive oil	12 ounces cremini mushrooms, sliced 1/4-inch thick
3 medium shallots, small dice	3/4 cup long-grain brown rice
2 medium celery stalks, small dice	1 cup mushroom broth
1 1/2 teaspoons finely chopped fresh thyme leaves	1/2 cup water
3/4 teaspoon finely chopped fresh sage leaves	1 tablespoon finely chopped fresh Italian parsley
Kosher salt	1 teaspoon red wine vinegar
Freshly ground black pepper	

- To prepare the stuffing, place oil in a medium saucepan with a tight fitting lid and set over medium heat. When it shimmers, add shallots, celery, thyme, and sage, season with salt and pepper, and cook, stirring occasionally, until shallots just begin to soften, about 3 minutes. Add mushrooms and cook, stirring occasionally, until softened, about 3 minutes more.
- Add brown rice and stir to evenly combine. Add broth and water and bring to a boil. Reduce heat to low, cover, and simmer until rice is tender, about 50 minutes. (If the rice has not absorbed all of the liquid, continue to cook, uncovered, until the liquid is absorbed, then replace the lid.) Remove from heat and let sit, covered, for about 10 minutes. Fluff the rice with a fork. Stir in parsley and vinegar. Taste and season with salt and pepper as needed; set aside to cool.
- Heat the oven to 375°F and arrange a rack in the middle. Coat a 9-inch springform round pan with oil and place on a baking sheet. (If you do not have a springform pan you can use a 10-inch round cake pan instead.)
- Using a 1-cup measure, transfer 4 cups of the tofu mixture to the springform pan and, using a rubber spatula, spread into an even layer. Arrange the stuffing in an even layer over the tofu, leaving a 1/2-inch border. Spread the remaining tofu in an even layer over the stuffing, completely covering it, and smooth it to the edge of the pan. Using a pastry brush, coat the top with a thin layer of the glaze.
- Bake in the oven until the top is dark golden brown, about 75 minutes, brushing the top with glaze every 15-20 minutes. Remove from the oven and let cool on the baking sheet, about 10 minutes. Run a knife around the inside of the pan before removing the outer ring. Slice into wedges and serve.

Sweet Potato Tofu Hash

A savory gluten-free vegan side dish. Serves 4.

Original recipe from kblog.lunchboxbunch.com, adapted as seen here by Twin Oaks Community Foods

1 lb. (1 package) Twin Oaks Tofu, plain or herbed, cubed	1 tsp salt
1 1/2 cups cooked sweet potato, diced (1 large potato)	1/4 cup parsley, chopped
1/2 cup shiitake mushrooms, sliced	1/2-1 tsp liquid smoke
1-2 ounces raw almonds	2 tsp cumin powder
2 Tbsp olive oil	1 Tbsp paprika
2 Tbsp maple syrup	pinch of saffron
2 Tbsp milk (coconut or soy milk for a vegan version)	1 tsp fine black pepper

- Cook your sweet potato in the microwave for 5 minutes or in the oven at 350°F for about 45min. Set aside.
- Turn your stove on med-high. Place your olive oil, 1 Tbsp soy or coconut milk and saffron into a soup pan and wait until it starts to steam and sizzle.
- Add the mushrooms, onions, almonds and a pinch of parsley. Saute for a few minutes, until mushrooms have shrunk in size.
- Add the cubed (½ inch) tofu to the pan.
- Add the salt, pepper, liquid smoke, cumin and paprika.
- Saute tofu and veggies for about 3-5 minutes. You want all the seasonings and spices to penetrate the tofu.
- Midway through your tofu saute, add in 1 Tbsp maple syrup. Keep hashing and sauteing. The edges of the tofu should start to firm up. You don't want mushy tofu. If you have to cover the pan with a lid for a few minutes to cook with a gently braise, do that.
- Do a taste test of the tofu, adjust salt/pepper/oil/sweeteners to your specific tastes.
- Peel the cooked sweet potato and slice it into rough cubes. Add it to your hash on the stove. Also add your last Tbsp of soy/coconut milk, and your last Tbsp of maple syrup. Do a gentle fold of the ingredients. Keep the heat at low-medium and allow the hash to cook for about 2 minutes. Fold every 20 seconds.
- Turn the heat off. Add your chopped parsley and some more black pepper.
- Garnish with parsley. Serve while hot.

Notes: You can also substitute one Tbsp of oil with vegan buttery spread, for a more 'buttery' taste. You can use either maple or agave syrup.

Tofu Pumpkin Pie

A super simple and delicious vegan pie. Serves 8-10.

Original recipe from food.com adapted as seen here by Twin Oaks Community Foods

1 lb. (1 package) Twin Oaks Tofu, plain
1 (16 ounce) can pumpkin puree or 1 (16 ounce) can fresh pumpkin puree or 1 (16 ounce) can fresh pureed acorn or butternut squash or 1 (16 ounce) can fresh pureed sweet potatoes
3/4 cup brown sugar
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 allspice
1 9-inch pie shell, unbaked

- Preheat oven to 425°F.
- Cream the tofu, pumpkin and sugar in a food processor; add salt and spices, and mix thoroughly.
- Pour mixture into pie shell and bake for 15 minutes.
- Lower heat to 350°F and bake for another 40 minutes.
- Chill and serve.