



Lemon-Ginger Tofu Steaks with Carrot and Cashew Salad



Recipe from Weber's Way to Grill™ by Jamie Purviance

INGREDIENTS

MARINADE

- ¼ cup / 60 milliliters fresh lemon juice
- ¼ cup / 60 milliliters canola oil or other neutral oil
- ¼ cup / 60 milliliters soy sauce
- 2 tablespoons peeled, grated fresh ginger
- 2 tablespoons packed light brown
- 1 teaspoon hot chili-garlic sauce, such as Sriracha



- 2 packages (each 14 ounces) extra-firm tofu (not silken style)

SALAD

- 2 cups coarsely grated carrots
- ½ cup / 70 grams roughly chopped cashews
- ⅓ cup minced scallions (white and light green parts only)
- ⅓ cup / 8 grams finely chopped fresh cilantro or Italian parsley leaves
- 2 teaspoons fresh lemon juice
- 1 teaspoon toasted sesame oil
- 1 teaspoon soy sauce

SPECIAL EQUIPMENT

box grater

INSTRUCTIONS

- 01 In a medium bowl whisk the marinade ingredients. Remove the blocks of tofu from their containers, leaving the liquid behind. Cut each block lengthwise into four slices, each about 1 inch thick. Arrange the slices in a single layer on a rimmed platter or in a glass baking dish.
- 02 Pour the marinade over the tofu slices and brush the marinade on all sides. Cover with plastic wrap and refrigerate for 3 to 4 hours, turning the slices over once or twice.
- 03 In a large bowl combine the salad ingredients and mix well. Set aside at room temperature.
- 04 Prepare the grill for direct cooking over high heat (450° to 550°F).
- 05 Brush the cooking grates clean. Lay a large sheet of aluminum foil, about 12 by 16 inches, directly on the cooking grates. Lift the tofu slices from the platter and arrange them in a single layer on the foil, reserving the marinade for glazing. Grill the tofu over **direct high heat**, with the lid closed, until both sides are nicely caramelized and the slices are warm, 6 to 8 minutes, turning once and brushing occasionally with some of the reserved marinade. Using a spatula, transfer the slices of tofu to serving plates. Stack the salad on top. Serve warm or at room temperature.