

Lemon-Ginger Tofu Steaks with Carrot and Cashew Salad



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

INGREDIENTS

MARINADE

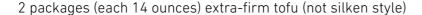
 14 cup / 60 milliliters fresh lemon juice 14 cup / 60 milliliters canola oil or other neutral oil

1/4 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



SALAD

2 cups coarsely grated carrots

½ cup / 70 grams roughly chopped cashews

1/3 cup minced scallions (white and light green parts only)

1/3 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





INSTRUCTIONS

- 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.
- O2 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.
- In a large bowl combine the salad ingredients and mix well. Set aside at room temperature.
- O4 Prepare the grill for direct cooking over high heat (450° to 550°F).
- O5 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.

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