

Chef: Gordon Jones

BAKED MANDARIN ORANGE TOFU

Ingredients:

tofu, cut in 1/4-inch slices

1/3 cup soy sauce

½ tsp minced ginger

1 can mandarin oranges in juice or light syrup

2 mandarin oranges, cut in 1/4-inch slices

1 tablespoon extra-virgin olive oil

2 tablespoons rice vinegar

2 tablespoons brown sugar

Mix sauce in blender, heat and thicken if necessary
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Instructions:

Preheat oven to 400°F. Brush both sides of tofu slices with sauce and arrange in a 6 x 9" baking dish, overlapping as needed

Bake 30 minutes, or until the tofu is lightly browned

LEMON HONEY SQUASH

Peel and cut squash into cubes

Steam approx 30 min

Place in baking pan and drizzle with sauce

Sauce: ½ cup olive oil, 1 lemon juice, 1 cup honey, ¼ cup soy sauce

Sprinkle with cinnamon

Bake until tender



MUSHROOMS

Oil mushrooms stuff with salsa, bake 45 min with water in pan

Salsa, roast following In over at 350 45 min

Tomatoes

Bell peppers

Poblano peppers

Remove from heat and add ½ cup radish,

2 tablespoons oil

