



Tofu w/ Ginger Tamari and Peanut Sauces

10 – 4 oz. servings

2 lbs. Extra Firm Tofu, drained and cut into $\frac{3}{4}$ inch cubes then deep fried until golden brown

Ginger Soy Sauce:

3 Tbsp. Tamari Sauce
1 tsp. Ginger Root, grated
1 tsp. Garlic, chopped

Combine tamari sauce, ginger and garlic in a small bowl. Whisk together and set aside.

Peanut Dipping Sauce:

1 c. Smooth Peanut Butter
3 Tbsp. Fresh Lime Juice
3 Tbsp. Tamari Sauce
 $\frac{1}{2}$ tsp. Sugar
 $\frac{1}{8}$ tsp. Cayenne Pepper
 $\frac{1}{4}$ c. Water

In a blender mix the peanut butter, lime juice, tamari sauce, sugar, cayenne pepper and water until smooth.

Served the fried tofu with each of the dipping sauces.