

TOFU TURKEY WITH WILD RICE STUFFING

Tofu Turkey

- 2 pound organic firm tofu
- 2 teaspoon sea salt
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon dried savory
- 1/2 teaspoon pepper
- ½ teaspoon sage
- 2 TBS Oil

Brown Rice Stuffing

- 1 (12 ounce) package dry bread stuffing mix
- 3 cups of cooked wild rice
- 1 package of baby bella or white mushrooms
- 1 1/4 cup water
- 3/4 cup soy margarine
- 2 teaspoon sage
- 1 teaspoon garlic powder
- 1 teaspoon sea salt
- ½ teaspoon pepper

Glaze

- ½ cup of melted soy margarine
- 2 teaspoon barbeque sauce
- 1 teaspoon prepared mustard
- 2 tablespoon orange marmalade
- 2 teaspoon orange juice
- 2 tablespoons of water

DIRECTIONS

1. Drain and rinse tofu; in a food processor or blender, process tofu until smooth. Stir in salt, marjoram, savory and pepper. Line a sieve with 2 sheets of paper towels and place over an empty bowl. Place tofu in lined sieve and press against sides to form a deep well in the middle. Place 2 more sheets of paper towels over tofu and refrigerate for 2 hours.
2. Meanwhile, in a medium saucepan over medium-high heat melt margarine and sauté mushrooms for about 2 minutes. Add the water to mushrooms and margarine and bring to a boil. Remove from heat and add sage, garlic, sea salt, stuffing mix and wild rice. Fluff with a fork and add a little more water if stuffing needs to be moister.
3. After tofu has chilled for 2 hours, preheat oven to 350 degrees F (175 degrees C). With 2 tablespoons of vegetable oil, grease a baking sheet.
4. Remove the top layer of paper towels from the tofu. If necessary, again press tofu against the sides of the sieve to form a well. Spoon the stuffing mixture into the well and smooth the surface with a spoon. Invert the tofu mold onto prepared baking sheet. Remove the remaining paper towel layer and shape the tofu with your hands if it has cracked or lost its shape.
5. Bake in preheated oven for 30 minutes.
6. Meanwhile, prepare the glaze by combining barbecue sauce, mustard, orange marmalade, orange juice and ½ cup of oil. After tofu has baked for 30 minutes, brush or spoon the glaze over it. Return to the oven and bake for 20 minutes more.
7. Broil for 3 to 5 minutes, or until tofu is browned and crispy.

Serve with all your regular Thanksgiving Day fixings and enjoy!

