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Jamaican Jerk Tofu

Want to impress your friends with Jamaican fare for your next vegan dinner party, or just spice up your Saturday night supper? Try this full-flavored recipe that bumps up the flavor of tofu to "Irie, Mon!" Hot and spicy (but not too hot), this marinade/sauce can be adapted to the tongue-smoking level by adding Scotch bonnet or habanero peppers instead of the milder jalapeño.

Try serving jerk tofu with baked yams topped with toasted pecans and maybe that Caribbean staple, rice and beans (we've posted a recipe for [gallo pinto](#) from Costa Rica). Jamaican Red Stripe beer adds a refreshing, authentic touch.

This recipe makes enough marinade to cover two blocks of tofu, which serves four people. Divide in half if using one block of tofu.

6 scallions, sliced thinly (discard top 1/3 of green ends)	1/4 cup olive oil
2 cloves of garlic, minced	1 Tbs. ground allspice
1 Tbs. fresh ginger, minced	1/2 tsp. black pepper
2 jalapeño peppers, minced	1/4 tsp. cayenne pepper
Juice of 1 lime	1 tsp. ground cinnamon
1/4 cup orange juice	1/2 tsp. ground nutmeg
1/4 cup red wine vinegar	1 tsp. thyme
1/4 cup soy sauce	1 Tbs. vegan brown sugar
	1-2 blocks extra firm tofu

In a large bowl, mix the first nine ingredients, including olive oil. In a smaller bowl, combine spices and brown sugar. Add to liquid mix and stir. If using one block of tofu, spray an 8 x 8 pan with oil. Slice tofu into three slices from its narrow end. Place in pan and pour HALF of marinade over tofu. For two blocks of tofu, use a 9 x 13 pan, and pour ALL the marinade over tofu.

Let stand for 15 minutes. Bake at 350° for 30 minutes.