

Tofu "Egg" Salad Sandwiches

Ingredients:

1 lb. tofu, cut into cubes and blanched for 3-4 minutes and cooled completely

1 cup seedless grapes, halved *

1/4 cup celery, diced small *

1/4 cup toasted, slivered almonds *

1/4 cup raisins, rinsed *

1/2 cup red onion, finely diced * -

* Add whatever ingredients that you choose, the above are suggestions
unyeasted sourdough bread, steamed (optional)

Dressing Ingredients:

1/2 cup veganaise (grapeseed oil with the pink label)

1/2 tsp. curry powder

1/4 tsp. sea salt

1/2 tsp. ginger juice or brown rice vinegar

When the tofu has cooled, mash it with a fork or a potato masher. Add the grapes, celery, almonds, raisins or red onion. For the dressing, stir together all the ingredients. Add the dressing to the tofu mixture, cover and chill for 2-24 hours. You can eat it on lettuce or as a sandwich.