

# Marinated Tofu Steaks with Pineapple Salsa

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2/3	cup	white vegetable stock
1/4	cup	lemon juice or white wine
1	tablespoon	dried chili flakes or 4 jalepenos - 1/2" slices
1	bunch	cilantro - finely chopped
1/4	cup	fresh ginger - minced
10		garlic clove - smashed and peeled
1 1/4	pounds	firm tofu - drained and cut lengthwise into 4 "steaks"
1	small	pineapple or mango (about 12 oz)
1	tablespoon	cilantro - chopped
1/2		jalepeno chile - seeded and minced
4	large	cilantro sprigs (garnish)
4	thin	avacado slices (garnish)

In medium baking dish combine marinade ingredients (1st 6). Pat tofu dry with paper towels. Add tofu to marinade, 2-3 hours at room temp or refrigerate overnight. Peel pineapple, chop very fine. Place in medium bowl with remaining salsa ingredients. Set aside one hour at room temp. Transfer to serving bowl.

Lightly oil BBQ grill or broiler pan. Lightly char steaks (3-4 minutes/side) basting constantly. Garnish. Serve with a side of salsa.