

MOOSEWOOD TOFU SALAD

In flat bottom bowl (corningware) with cover, combine

- 1/4 c. each of
 - dark vinegar
 - soy sauce
 - sherry or rice wine
- 2 Tb. water
- 1 Tb each of
 - sesame oil
 - safflower or other oil
- 1 large clove garlic
- 2 tsp sugar
- black pepper
- pinch anise seed, crushed in mortar and pestle

Add

"5 tofu cakes" - would be 1 1/4 lb tofu, but I use 1 lb, extra firm, cut in 1/2 inch cubes (she says 1 inch, but that's too big. 2008: Do NOT use 1 1/2 lb (2 x 12 oz pkgs): the proportions go wrong. 1 lb is much better.

Cover and marinate overnight, stirring gently if you think of it, so the tofu gets evenly browned from the soy.

About 2 hours or more before serving, combine the following in a second bowl. Chop up

- 1/2 cup finely chopped cabbage (I use about 1/4 lb, cut in strips, which makes more than 1 cup, loosely packed)
- green end of 4 scallions, sliced into 1/8 inch bits (or smaller), white end is used below
- 5 large mushrooms, sliced (I prefer to use medium/small ones, about 1/4 lb, and quarter them so that each piece has some stem and some cap)

Cut into matchsticks and add:

- 1 large carrot
- 2 stalks celery
- white ends of 4 scallions

Mix and add:

- 1/2 tsp salt
- 2 tsp of each of
 - sesame oil
 - soy sauce
 - sugar

- black pepper

juice from 1/2 lemon (I sometimes use 3 T. bottled lemon juice)

Cover and refrigerate 1 hour or more

To serve, combine with tofu.

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