

GINGER TOFU WITH GREEN ONIONS

3-4 servings

INGREDIENTS

1 Block firm tofu

*2 Tbs Rice Vinegar (Mizkan if possible)

*2 Tbs Fresh squeezed lemon juice

*1/4 C Soy sauce or tamari sauce

1/2 C Chopped green onions

1-2 Inches of finely grated fresh ginger

*Can substitute store bought ponzu sauce add to taste.

DIRECTIONS

Cube tofu

Cut tofu into ~1/2 inch cubes and place into a medium mixing bowl. Let any water drain out of the tofu into the bowl while preparing other ingredients.

Mix ingredients for the sauce

Stir rice vinegar, lemon juice, and soy sauce/tamari sauce together and set aside.

Chop green onions

Clean and chop green onions and set aside.

Prepare ginger

Remove skin from ginger by using the edge of a spoon or a paring knife.

Mix everything

Remove any water that is in the bottom of the bowl of the tofu. Pour the sauce in the bowl. Add the chopped green onions. Grate the ginger into the bowl. Mix the ingredients very carefully to avoid breaking the cubes of tofu. Add enough ginger according to taste. (My gauge for the amount of ginger is by watching for the color of the sauce to lighten. But my family likes a strong ginger flavor.)

That's it! Enjoy with some rice!