

Tofu "Turkey" with Stuffing

from: <http://vegweb.com/>

Turkey:

5 pounds of firm tofu

1 pound of tofu for the "drumsticks" - optional

Stuffing:

2 tablespoons toasted sesame oil

1 large onion, chopped fine

1 and 1/3 cup celery, diced (about 4 stalks)

1 cup mushrooms, finely chopped

3 to 4 cloves garlic, minced

1/4 cup sage (may use 1/8)

2 teaspoons marjoram

2 teaspoons thyme

1 teaspoon winter or summer savory

salt and pepper to taste

1 teaspoon rosemary

2 teaspoons celery seed

1/4 cup soy sauce or tamari

3 cups Pepperidge Farm Herb Stuffing

Basting mixture:

1/2 cup toasted sesame oil

1/4 to 1/3 cup soy sauce or tamari

2 tablespoons miso

2 tablespoons orange juice

1 teaspoon mustard of choice

Mash tofu or mix well with hands. Be sure that all of the lumps are out. Line a 12" colander with wet cheesecloth over lapping the sides. Add the mashed tofu to the cloth covered colander, press down and cover with the overlapping sides. Place the whole thing in a large bowl. Cover the cheesecloth with a plate that fits inside the colander and place a 5 pound weight on the plate.

Refrigerate and let sit for 2 to 3 hours.

When time is up, start the stuffing. Saute' the onions, celery and mushrooms in the 2 tablesoons sesame oil. When soft, add the garlic and all the rest of the stuffing ingredients, except stuffing, mixing well. Stir and cook for 5 minutes. Add herb stuffing and mix well.

Remove tofu from fridge and take off weight, plate and top of cheesecloth. Hollow out tofu to within 1 inch of the sides and bottom, placing the tofu in a bowl. Place the stuffing inside the shell and pack in firmly. Cover with the remaining tofu and pat down firmly. Turn stuffed tofu onto a greased baking sheet, flat side down. Gently press on sides of "turkey" to achieve a more oval shape. If desired at this point, you may mold "drumsticks" out of one pound of tofu, and place on each side of the "turkey".

Mix up the basting mixture and baste tofu "turkey" with half of it. Cover the "turkey" with foil, and bake at 400 degrees for about 1 hour.

Remove foil, baste with all the remaining mixture except a few tablespoons and return to oven for 1 hour more, or until the "turkey" is golden. Remove from oven and use rest of basting mix. Using at least 2 large spatulars, move to a large plate. Serve with the gravy of your choice, if you wish, and cranberry sauce.