

Marinated Tofu Mozzarella

adapted from *The Complete Guide to Vegan Food Substitutions*

yields: 2 cups

Ingredients

1/2 cup olive oil

1/4 cup julienne-cut sun-dried tomatoes, packed in oil

2T balsamic vinegar

1T dried basil

1T minced garlic

1t fennel seed

1/2t salt

1/4t black pepper

14 ounces silken tofu, drained (be very careful when removing the tofu from the container, as it will easily break apart and turn to mush)

Directions

Mix all the ingredients (except tofu) together in a medium bowl. Cut the block of tofu lengthwise once and then 10 times widthwise, you will end up with 20 squares. Don't worry if some of those squares break apart. Gently toss the tofu in the marinade and transfer to a mason jar (it will fill 1 1/2 large jars-16 oz, or 3 small jars-8 oz). Let the "cheese" marinate overnight in the fridge. Serve on crackers and enjoy.