

beer battered tofu cutlets

breeding for tofu:

¾ bottle of light beer
two handfuls of flour
1 tbsp. Old Bay Seasoning
1tbs.p garlic powder
1 onion bouillon, crumbled
1tsp. hungarian paprika
salt and pepper to taste

Combine all ingredients until desired breeding thickness. You don't want it too thick or all you will taste is breeding and not tofu.

cutlets:

1 large package of extra firm tofu (for even better results, freeze tofu for about 2 weeks, thaw, express resulting water)

slice tofu into cutlets about ½ - 1 inch in thickness. sprinkle each cutlet with salt and pepper
grill or bake the cutlets at 375 degrees, for approximately 10-15 minutes or until a firmness begins.

Deep Frying Cutlets:

set deep fryer for 350 degrees, using peanut or toasted sesame oil for more robust flavor.
Coat each cutlet with breeding and set into deep fryer one at a time for 3-5 minutes or until golden brown. remove from deep fryer, lay onto paper towel and sprinkle with kosher salt
Let sit until room temperature before serving, as the sitting enhances the flavor. These cutlets are great served over mashed potatoes.