

creamy brandied yum

1 package extra firm tofu (wild wood, if you can find it)
4 russet potatoes
1/4 cup silk creamer
1 cup brandy
1/2 cup tamari
3 cloves garlic - minced
olive oil
salt and pepper

after slicing the tofu into decent size pieces, you want to let the tofu marinate in the tamari, minced garlic and a bit of the brandy (all of the tamari and 1/4 cup of the brandy) add a touch of salt and pepper, but not too much, as the tamari has sodium in it already.

while that sits in the fridge for about a 1/2 hour, peel your potatoes, and then slice them length wise into 1/4 inch slices. heat a skillet to about 350, add 2 tbsp of olive oil. once the oil is heated, add your potatoes and begin to brown them on both sides. once they are browned, set aside (in a warm oven if possible to keep until the rest is finished).

take the marinated tofu and put into a heated skillet with 1 tbsp olive oil...begin to brown. once they begin to get a bit browned, add the rest of the brandy. cook until the liquor reduces. add your cream and let cook until that reduces as well. once they get to a light brown color and slightly crispy consistency, it's time to plate.

chop fresh parsley for garnish and color.

serve with a dark beer and any light, crisp, green salad (or steamed veggies). this is such a rich dish, the salad helps balance things out!

enjoy!