

rwv spicy tofu rub

1 handful of old bay seasoning
1 handful of hungarian paprika
1/2 handful of garlic powder
pepper to taste

for the baste:

1/2 cup of peanut oil
1/4 cup of toasted sesame oil

toss a little sea salt on both sides of the extra firm tofu slices. sprinkle my RWV spicy tofu rub on both sides, and let sit a bit.

baste each tofu slice with peanut oil and sesame oil. when the grill is ready, set at a low temp and on they go. depending on the thickness of the slices, tofu will take from 7-10 minutes per side. when the grill lines show on the tofu slice, it's pretty much ready.