

tofu scramble with browned potatoes and "holiday" sauce

(a little play on hollandaise since it was valentine's day)

4 large russet potatoes - peeled and julienned  
1 package of (wildwood) super firm tofu  
1 red pepper - diced  
1 large shallot - minced  
2 cloves garlic - minced  
2 tbsp tamari  
2 tsp turmeric  
2 tsp onion powder  
1/4 tsp crushed red pepper flakes  
1 cup earth balance  
1 lemon  
2 tsp. flour  
2 tsp., red wine vinegar  
1 onion boullion cube - crushed  
1 tbsp fresh dill - chopped  
fresh parsley  
olive oil  
salt and pepper

heat a large skillet to 350 degrees, add 1 tbsp olive oil, 1 tbsp earth balance, julienned potatoes, red pepper flakes and garlic. cook until potatoes begin to brown, then flip. brown the other side to your liking and then set aside in the oven to stay warm.

to the same skillet add 1 tbsp oil, your tofu (crumbled into large pieces), red pepper, shallots, tamari, turmeric, onion powder and salt and pepper. fry up until it forms a nice golden "scramble".

in a small saucepan on medium heat, add the remaining earth balance and begin to whisk. add your red wine vinegar, squeeze of 1/2 lemon, dill, onion boullion and salt and pepper. whisk it all together for about 3-5 minutes. gently add your flour and continue whisking until it become creamy and smooth.

serve on the side or over your tofu scramble and browned potatoes...garnish with fresh parsley.