**Vegan Corned Beef and Cabbage**

Servings: 8

Prep Time: 24 Hours

Cook Time: 48 Hours

Total Time: 2 days

Equipment Needed:

Crock Pot, Knife, Measuring Utensils, Spoon, Colander

Ingredients:

16 ounce Pickled Beets

3 Tablespoons Black Peppercorns

3 Tablespoons Pickling Spice

7 Bay Leaves, Whole

3 Tablespoons Mustard Seeds

2 Tablespoons Salt (I used Pink Himalayan)

2 Extra Firm Tofu Blocks, 1 Pound each, Water Removed,

                        Sliced in half, then Halved, then in 3rds

8-10 Cups Water

*Beef Flavored Seasoning~*

1/3 Cup Whole Wheat Flour

1 Tablespoon Onion Powder

1/2 teaspoon Celery Seed

2 teaspoons Garlic Powder

1/2 teaspoon Turmeric

3 Tablespoons Sea Salt OR Pink Himalayan Salt

2 Tablespoons Parsley

1/4 Tablespoon Paprika

Directions:

1. Cook Sliced Tofu in Crock pot for 8-12 hours on Low Heat.

2. Place Sliced Tofu in refrigerator overnight o "color the meat".

3. On the next day, remove the meat to and rub Beef Seasoning on each slice. Once the beet slices have been removed from the crock pot, pour the liquid into a colander and save 1/2 cup of the liquid for au jus. Now, you have the Peppercorns and Bay Leaves left. Spread the Peppercorns all over the slices and cook in the oven for 30 minutes.

4. Cook separately plain ol' Cabbage because the Meat is flavorful enough without any extra seasoning. Serve together on a plate with Corned Beef and Cabbage. Eat and Enjoy!