**Tofish & Chips**

**Ingredients:**

1 pound Xtra Firm Tofu, dried

2 Nori Sheets OR 1 Seaweed Snack package

*Batter:*

¼ teaspoon Curry Powder

½ teaspoon Sea Salt OR Pink Himalayan Salt

1 Tablespoon Cornstarch

½ -1 Cup Seltzer Water OR Non-alcoholic Beer

½ - 1 Cup All Purpose Unbleached Flour OR Equivalent

½ teaspoon Cumin Powder

½ teaspoon Old Bay Seasoning OR Seafood Seasoning

¼ teaspoon Slap Ya Mama OR Cajun Seasoning

 Oil to Fry

*Tartar Sauce:*

1 Cup Vegannaise OR Vegan Mayonnaise

1 Tablespoon Capers

5 Slices Pickles

1 teaspoon Dill

Twist Lemon Juice

**Directions:**

1. Whisk Flour, Seasonings, Cornstarch together in bowl. Then add Seltzer Water OR Non-alcoholic Beer until batter is like pancake batter – if the Batter is too thick add more liquid. If the Batter is too thin, add more flour. The Batter should be like pancake batter - not to thick and not too thin.
2. Cut Tofu Horizontal, then Cut Tofu Vertical to make Tofu thinner. Then cut into Triangular shape.
3. There is more than one method to apply the Nori sheets onto the Tofu. One method is to cut and apply the Nori sheets on both sides. The other method is to just "fold" over the Tofu. I ran out of Nori sheets, so I used some Kelp snack sheets and they were just fine. Using Food Scissors, cut Nori Sheets in roughly the same shape on top of Tofu on both sides. (NOTE: do not put the Nori sheets immediately onto the Tofu until you are ready to fry the Tofish, as it the Nori sheets will sorta "melt" onto the Tofu, making it difficult to work with) Press it on – it should smell “fishy”.
4. Turn on Oil on Medium-High Heat. When Oil is hot, dip Nori’d Tofu into the batter with your fingers (keep your other hand free for use). Adding them one by one into the batter, then into the hot Oil. You will be turning them in about 10-15 minutes (goal: golden brown). Drain on napkins.
5. Serve with Tartar Sauce & slice of lemon. For an excellent meal, serve with Chips and Cole Slaw. Eat & Enjoy!