A close up of a logo

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**Asian Pepper Steak**

Servings: 8

Prep Time: 24-48 hours

Cook Time: 1 hour 10 minutes

Total Time: 25-49 hours (depending on method)

**Equipment Needed**: bowl, skillet, spatula, whisk, cling wrap, clean dish cloth, two heavy saucers OR plates,

**Ingredients:**

1 pound Tofu, dried (see instructions below)

1 Tablespoon OR 1” Ginger, minced

3 Tablespoons Sesame Oil

1 Tablespoon Garlic, minced

1 Bell Pepper, Red, chopped

1 Bell Pepper, Green, chopped

1 Onion, white, chopped

Sauce:

1 Cup Soy Sauce OR Liquid Aminos OR Coconut Aminos

6 Tablespoon Cane Sugar

2 Tablespoon Cornstarch

**Directions:**

1) How to make Tofu taste like Beef-

drain tofu from package, place it on a clean dish cloth and wrap it, place the wrapped Tofu on a heavy saucer, then place another heavy saucer on top, then leave it overnight in the refrigerator

2) Next day, cut a square of cling wrap and rub the Beef Flavor Seasoning all over the Tofu – for best results, cut the Tofu block into fourths so the seasoning is REALLY saturated

3) Beef Flavor Seasoning-

1/3 cup Whole Wheat Flour

1 Tablespoon Onion Powder

½ teaspoon Celery Seed

2 teaspoon Garlic Powder

½ teaspoon Turmeric

3 Tablespoon Pink Himalayan Salt OR Sea Salt

2 Tablespoon Parsley

¼ Tablespoon Paprika

* Place all ingredients in a blender, mix well, then put in a glass container for future use

4) Once all the tofu is covered well, wrap up the cling wrap as tightly as you can, this SEALS in the flavor

5) Using the same two saucers, place the Tofu in the middle again, leaving the Tofu to marinate in the Beef Flavor Seasoning

6) Next day, remove the saucers from the refrigerator and slice it into two additional slices

7) Spray a cookie sheet with Vegetable Spray and lay the Tofu out on it, cooking the tofu for 30 minutes at 300 degrees, then turn it, and cook it until crispy but not burned (an additional 15 minutes)

8) Meanwhile, mince the Garlic and Ginger and set aside. Cut up the Onions and Peppers and set aside. 9) Turn on the stovetop on Low Heat and cover the pan with Sesame Oil. Add the Garlic and Ginger to the pan until fragrant, then allow it to cook for an additional minute.

10) Add the Peppers and Onion to the skillet and cover for 20-30 minutes or until vegetables tender.

11) Make the Sauce.

12) Remove the Tofu from the oven and cut the “meat” into squares. Add “meat” to the Peppers. mixture, stirring until the Tofu gets soft a bit, 5-10 minutes.

13) Whisk the Sauce into the skillet and spread it.

14) Serve on Brown Rice with a side of Szechuan Green Beans. Eat and Enjoy!