

CRISPY TOFU BITES SANDWICH WITH SPICY BBQ SAUCE AND SOUTHERN SLAW

Yield: 3 Cups

Ingredients	Amounts
<i>BBQ Rub</i>	
Salt	1 Tbsp.
Ground black pepper	1 Tbsp.
Sweet paprika	1 Tbsp.
Dark brown sugar	1 Tbsp.
Onion powder	$\frac{3}{4}$ tsp.
Granulated garlic	$\frac{3}{4}$ tsp..
Ancho or New Mexico Chili, ground	1 Tbsp.
Dry mustard	$\frac{3}{4}$ tsp.
Cumin	$\frac{1}{2}$ tsp.
<i>Spicy Barbecue Sauce</i>	
Ketchup	1 cup
Water	$\frac{1}{2}$ cup
Apple cider vinegar	$\frac{1}{4}$ cup
Brown sugar	$\frac{1}{4}$ cup
Onion powder	$\frac{1}{4}$ Tbsp.
Ground mustard	$\frac{1}{4}$ Tbsp.
Spanish paprika	$\frac{1}{4}$ Tbsp.
Worcestershire sauce, vegan	$\frac{1}{2}$ Tbsp.
Molasses	1 Tbsp.
Cayenne	as needed
Ground black pepper	$\frac{1}{4}$ tsp.
Salt	as needed
<i>Southern Slaw</i>	
Cabbage, green fine julienne	4 cups
Red cabbage, fine julienne	$\frac{1}{2}$ cup
Carrot, fine julienne	$\frac{1}{2}$ cup
Green onions, finely chopped	$\frac{1}{4}$ cup
Ground black pepper	$\frac{1}{4}$ tsp.
Salt	as needed
Cider vinegar	$\frac{1}{4}$ cup
Olive oil	1 Tbsp.
Sugar	2 tsp.
Celery seeds	$\frac{1}{4}$ tsp.
Ground black pepper	to taste
Salt	to taste

Assembly

Nasoya Crispy Tofu Bites	1 lb.
Whole grain bun, toasted	4 ea.
Canola oil	1 oz.

Method

1. *For the BBQ Rub:* Combine all the spices in a bowl.
2. *For the Spicy BBQ Sauce:* Combine all the ingredients in saucepan and bring to a simmer. Cook for 30 – 45 minutes or until you achieve a saucy consistency.
3. *For the Southern Slaw:* Combine the cabbages, carrots, and onions in a bowl. Season with salt and pepper and let sit for 5 minutes.
4. In a separate bowl, combine the vinegar, oil, sugar, celery seeds and black pepper. Add to the cabbage mixture and toss to combine. Adjust seasoning with salt and pepper. Drain excess liquid prior to serving.
5. *For the Sandwich:* Heat a sauté pan over medium. Add the oil and tofu in a single layer. Cook the Nasoya Tofu Bites on each side until they're golden brown and crisp. Alternatively, the tofu can be deep fried. Remove from the pan and sprinkle the BBQ Rub on top.
6. Place the coleslaw on the bun. Top with 5 – 6 pieces of tofu and spoon the BBQ Sauce on the tofu to coat. Top the sandwich off with the bun.

Notes: For Vegan Worcestershire Sauce: 1 cup apple cider vinegar, 1/3 cup soy sauce, 3 tablespoons brown sugar, 1 teaspoon Dijon mustard, 1/2 teaspoon allspice, 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, and 1 pinch of black pepper. Combine in a pot and bring to a simmer, cook 5 minutes and cool.