

Featuring Tennessee Gourmet® Products

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**Tofu with Apricot Glaze**

1 small onion, chopped  
2 garlic cloves, crushed  
Extra Virgin Olive Oil  
1 tablespoon soy sauce or tamari  
1 teaspoon Dijon mustard  
2 cup orange juice  
1 cup Tennessee Gourmet® Sassy Apricot & Spice (your choice of flavor)  
2 lb extra firm tofu (do not use Silken style), thinly sliced  
Shallots and chopped fresh dill weed for garnish

Rinse tofu and firmly pat dry.

Pan-fry onion and garlic in oil. Gradually add soy sauce or tamari, mustard, orange juice, and Sassy Apricot & Spice. Stir until you have a smooth sauce.

In separate pan, fry tofu in oil, and add to sauce. Cook mixture over low heat until sauce reduces by half. Place tofu in serving dish, and garnish with chopped shallots and dill. Serve with stir-fried vegetables, rice, or a salad.