

Sweet Garlic Wasabi Tofu Dressing

1 pkg soft silken tofu
1/4 teaspoon wasabi powder
1 Tablespoon granulated onion powder
1 Tablespoon granulated garlic powder
2 cloves garlic
2 Tablespoons Veganaise (vegan mayo made with soy)
1 Tablespoon agave nectar
1 teaspoon Himalayan salt

Place all ingredients in blender; blend until smooth.
Drizzle over the wedges before serving.

Yield: 10 servings

Served as an Asian Cobb Salad made of:

10 Iceberg lettuce wedges
½ red onion, chopped
20 Cherry tomatoes, sliced in half
1 avocado, chopped
1 cup shelled edamame, cooked and cooled
1 cup shredded carrots
Coconut Bacon (recipe below)

Coconut Bacon

2 Tablespoons soy sauce
1 Tablespoon liquid smoke
1 Tablespoon maple syrup
½ teaspoon smoked paprika
3 ½ cups large flaked coconut

Preheat oven to 325° F.

In a small bowl, mix the first four ingredients making sure to break up any clumps of paprika. In a large bowl, add coconut flakes; drizzle the wet mixture over the top of coconut; gently toss to coat flaked well. Using a slotted spoon, scoop flakes, place on 2 parchment lined cookie sheets. Sprinkle flakes with mineral salt if desired. Place in oven; bake for 20-25 minutes. Stir every 5 minutes. After 15 minutes, keep oven door closed. Watch carefully so flakes do not burn. Take out of oven and cool. Sprinkle on top of salad when ready to serve.