

Chili – Lime Tofu, Roasted (not spicy), LC

No. of people: 50

Tofu 14 lb

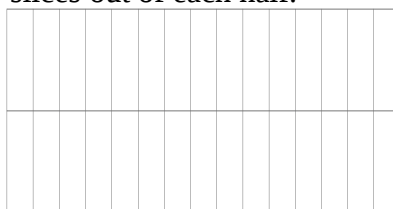
For the marinade:

	50
Olive Oil	$\frac{3}{4}$ cup
Canola Oil	$\frac{1}{2}$ cup
Lime Juice	$\frac{1}{2}$ cup
Chili Powder	5 TBS
Ground Cumin	5 TBS
Smoked Paprika	5 TBS
Black Pepper, Gr.	1 TBS
Salt	3 TBS

Procedure: Preheat the oven to 450F for about 15 minutes. Set the fan on HIGH.

1. For the marinade, combine all the ingredients in a small stainless steel bowl and mix very well.

2. Cut the tofu slabs lengthwise down the middle into two sections. Cut each section into $\frac{1}{2}$ inch slices. You should get 14-15 slices out of each half.



3. Arrange the tofu slices on sheet pans. They can be fairly snug. With a brush (or hands) apply a generous coating of the marinade to each slice. Then turn all the slices over and apply marinade to the other side. Remember to stir the marinade all the time as the spices tend to settle. You should use up almost all the marinade.

4. Bake in the preheated oven for 30 minutes. To serve, flip the slices over and arrange in shallow hotel pans.

The tofu can be brushed with the marinade ahead of time at breakfast but not any earlier.