

## Tempeh Reubens

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1 8-oz block of tempeh

1 tbs Worcestershire sauce

3 tbs Tamari or soy sauce

1/2 cup apple cider vinegar

1 tsp caraway seeds

1 tsp crushed black peppercorns

Combine the Worcestershire sauce, tamari, vinegar, caraway seeds, and crushed peppercorns in a bowl and set aside. Slice tempeh in half, then cut each half down the middle to make two thin slices (4 thin slices total). Place the tempeh flat in a baking dish and cover with the marinade. Cover with foil and bake at 425 for 30 minutes, or until all marinade is absorbed.

Dressing:

1 tbs mayo

2 tsp ketchup

1 tsp onion

1 tsb pickle

Sprinkle garlic powder

Whisk ingredients together until fully combined.

Serve on toasted pumpernickel or rye, with sauerkraut.