



THE RAVEN CORPS

TOFU CHORIZO

Ingredients:

- 2 lbs firm or extra firm Tofu (Pressed)
- ½ Medium Onion (Diced)
- 6 Garlic Cloves (Minced)
- 3 T Red Wine Vinegar
- 2 T Soy Sauce
- 4 T Nutritional Yeast

Spice Blend:

- ½ teaspoon Cumin (Whole)
- 1 teaspoon Black Peppercorn (Whole)
- ½ teaspoon Coriander Seed (Whole)
- 2 Arbol Chili (Whole, Dried)
- 2 Ancho Chili (Whole, Dried)
- 1 Guajillo Chili (Whole, Dried)
- 1 inch long Cinnamon Stick
- 1 Cove (Whole)
- 2 Tablespoons Mexican Oregano
- 2 Tablespoons Smoked Paprika
- 1 ½ Tablespoons Salt

Alternative Spice Blend:

- ½ teaspoon Cumin (Ground)
- 1 teaspoon Black Pepper (Ground)
- ½ teaspoon Coriander (Ground)
- 2 ½ Tablespoons Ancho (Powder)
- 1 teaspoon Cinnamon (Powder)
- 2 Tablespoons Smoked Paprika
- ¼ teaspoon Clove (Ground)
- 2 Tablespoons Mexican Oregano
- 2 Tablespoons Salt

Directions:

- Press Tofu for 10-15 minutes.
- Toast all the whole spices and dried chilies in a saute pan. Transfer the spices to a plate to cool after roasting.
- Once the spices are cool, use a spice grinder or a mortar and pestle to grind the spices. Pass the ground spices through a sifter to remove large pieces that didn't grind.
- ***If you are making the alternative blend, just combine the spices.***
- In a large bowl, crumble the pressed tofu to resemble ground meat.
- Add your spice blend and the rest of the ingredients ***except for the nutritional yeast.***
- Heat a heavy-bottomed pan over medium heat with your desired amount of oil.
- Add your tofu mixture and cook for 15- 20 minutes. You want the mixture to resemble a cooked ground meat texture.
- Remove from the heat and add the nutritional yeast, make sure not to burn it.
- Lastly, season with salt to desired taste.

Once your Chorizo is cool, you can store it in the fridge or freezer for later use.

Feel free to adjust the spices to make it your own! You can add the chorizo to boiled potatoes for a delicious filling for tacos or flautas. Fantastic for stews like chili and a great way to spice up any dish!
