Recipes

**recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water.

**recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water. **recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water. **recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water.

**recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water.

**recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water.

**recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water.

**recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water.

**recipe** *noun*[**res**-*uh*-pee]A set of instructions, or steps, for making a meal; usually includes a descriptionof the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might d

Dinner

dinner *noun* [**din-**er] A meal usually eaten in the evening; often including prepared protein, vegetables, grains, and legumes. Dinner is often followed by dessert, a sweet course to complete the meal. As used in a sentence: “Dinner is my favorite time of the day since I enjoy it with my family.”

1. Grilled Tofu
2. Mom’s Spaghetti
3. Pork Chops
4. Chicken and Rice with Mushroom Soup
5. The Best Thanksgiving Day Turkey Ever

*Click here to add a photo. To remove this placeholder,*

*select it and hit delete.*

Grilled Tofu

From: Grandma Vicki Prep Time: 25 min

Serves: 2 to 3 Cook Time: 20 min

Instructions

1:

Cut tofu crosswise into six slices. Arrange in a single layer on at least three paper towels and top with more towels. Weight with a shal-low baking pan or baking sheet and let stand at least five minutes.

2:

Stir together rice vinegar, sesame oil, miso, ginger, garlic,

pepper, and 1 tablespoon vegetable oil in a glass pie plate. Add tofu slices in a single layer and marinate, turning over at least twice, about ten minutes total.

Notes

Pressing excess moisture out of your tofu makes it firmer and thirsty—better able to absorb the delicious marinade.

Ingredients

1 (14-oz) block firm tofu, drained

1 cup rice vinegar

1 tsp

asian sesame oil

1 TBS

red miso paste

1 1/2 tsp

finely grated peeled fresh ginger

1 sm clove garlic, minced

1/4 tsp

dried red pepper flakes (really flakey)

1 tbsp + 1 tsp vegetable oil

Entrées 3

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  |  |  |  | *Click here to add a photo.* |  |
|  |  |  |  | *To remove this placeholder,* |  |
| Recipe Title |  | *select it and hit delete.* |  |
|  |  |  |
|  |  |  |  |  |  |
| From: Name | Prep Time: 00 min |  | Ingredients |  |
|  |  |
| Serves: Number of People | Cook Time: 00 min |  |  |
|  |  |  |
|  |  |  |  | 0 (0-oz) block |  |
| Instructions |  |  |  | Name of ingredient |  |
|  |  |  | 0 0/0 cup |  |
| 1: |  |  |  |  |
|  |  |  | Name of ingredient |  |
| First step. |  |  |  |  |  |
| 2: |  |  |  | 0 tsp |  |
|  |  |  | Name of ingredient |  |
| Second step. |  |  |  |  |
|  |  |  |  |  |
| 3: |  |  |  | 1 TBS |  |
| Third step. |  |  |  | Name of ingredient |  |
| 4: |  |  |  | 0 0/0 tsp |  |
| Fourth step. |  |  |  |  |
|  |  |  | Name of Ingredient |  |
|  |  |  |  |  |
| 5: |  |  |  |  |  |
| Fifth step. |  |  |  | 0 0/0 tbsp |  |
|  |  |  |  | Name of ingredient |  |
| Notes |  |  |  | 0/0 tsp |  |
|  |  |  | Name of Ingredient |  |
| Add recipe details here. |  |  |  | 0 tbsp + 0 tsp |  |
|  |  |  |  |  |
|  |  |  |  | Name of ingredient |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |

Entrées 4