

Tempeh Trails Marinade

1/2 cup extra virgin oil
1/4 cup fresh lemon juice
4 cloves garlic, minced
1 tbsp chopped fresh thyme
1 tbsp grated lemon zest
1 1/2 tsp salt
1 tsp sweet paprika
1 tsp fennel seeds, crushed
1 tsp fresh ground black pepper

this can be used for chickenless strips, tofu, tempeh or just vegetables. If using for a tofurky roast, double the ingredients.

In a baking dish, combine marinade ingredients. Cut tofurky roast in half, place cut sides down in dish and spoon marinade over top until both sides are well coated. Cover with plastic and place in refrigerator. Marinate for at least 4 hours, regularly coating the roast (at least once an hour, more is better!).

Heat oven to 350 F. Cover dish with foil, place in oven and bake for 30 minutes, basting regularly. Remove foil, bake for an additional 15 minutes until lightly golden.

Remove from oven and let rest for 10 minutes. Cut halves into 3/4" slices, place on serving dish and drizzle with remaining marinade.

If preparing ahead, place slices on baking sheet, overlapping, and drizzle with the marinade. Place under broiler briefly to heat. Remove, drizzle with remaining marinade and serve.