



## Firecracker Tofu

### INGREDIENTS

- 1 Pack Extra Firm Tofu
- 1/3 cup Cornstarch
- 1/2 cup Mayo
- 2 Tbl Milk
- 1/4 cup Oil

#### Sauce

- 1/2 cup Brown Sugar
- 1/3 cup Franks Red Hot
- 2 Tbl Butter
- 1/2 tsp Worcestershire Sauce
- 1 Tbl Soy Sauce
- 1/4 tsp Garlic Powder
- 1 Tbl Apple Cider Vinegar
- 1/2 tsp Salt
- 1/4 tsp Red Pepper Flakes

### INSTRUCTIONS

1. Cut tofu into 1-inch cubes.
2. Place cornstarch in a medium bowl and in another medium bowl mix together mayo and milk.
3. Toss tofu in cornstarch and then toss in mayo mixture. Place coated tofu on a clean plate.
4. Heat a large skillet over medium-high heat and add oil. Once the oil is hot, add the battered tofu pieces and cook for 2-3 minutes each side. Remove from pan and place in prepared baking sheet.
5. Preheat oven to 350°.
6. **To Prepare Sauce:** In a small saucepan add brown sugar, Franks Red Hot, butter and soy sauce. Stir until butter is melted and brown sugar is dissolved. Remove from heat and add Worcestershire sauce, garlic powder, apple cider vinegar, salt and red pepper flakes.
7. Pour sauce mixture over the tofu on baking sheet. Place baking sheet in the oven and bake for 5-10 minutes, flip and bake for another 5-10 minutes. Enjoy!