

Marinated Tempeh

No. of people: 50

Tempeh	16 lbs
Canola	2 cups
Tamari	1 ¼ cups
Water	2 cups
Lemon Juice	3 Tbsp
Fresh Orange Juice	1 cup
Ginger, grated	1 ½ cups

Prep – the afternoon before

Pre-cooking the tempeh: Put 2 gallons of water in the steamer and turn to “standby” mode to heat up.

Unwrap the Tempeh and place whole pieces in steamer trays (3 pieces in one tray). Then put trays in preheated steamer, turn to “steam” mode and cook for 12 minutes.

When tempeh has cooled, cut each slab lengthwise into 3 pieces.

Cut each strip into ½ inch slices.

Marinating the Tempeh: In a bowl, mix all marinade ingredients using a wire whisk.

Lay the tempeh pieces close together in the shallow stainless steel hotel pans.

Pour the sauce over, dividing evenly between the pans.

Cover with the rigid lids so pans can be stacked. Let marinate overnight in the walk-in.

Bake – the morning of

Bring the hotel trays out of the walk-in **before the 8:00 AM meditation** so they can warm up to room temperature. Using a flat-nosed spatula, flip all the tempeh pieces so they will marinate on the other side. Cover and let sit until baking time.

Preheat the convection oven to 350 degrees at 9:50 am. Be sure to turn on the fan!

Bake covered for 25 minutes, then take out the trays and flip all the tempeh pieces.

Bake uncovered for an additional 20 minutes until tempeh is golden brown and slightly crispy.

Garnish top with finely chopped fresh parsley. Serve in the pans it is baked in.