

Teriyaki Tofu Rice Bowl (gluten and sesame free) (to serve 100-stretched to make 120 bowls per attendance but some folks left without eating so there were leftovers that were taken home-make 10-15 less than the number of people present)

Gluten Free Teriyaki Sauce

11 c. gluten free shoyu (I- 2qt container-save left over for gluten free udon dashi)
11 c. water
3 $\frac{2}{3}$ c. brown sugar
3 $\frac{2}{3}$ c. white sugar
Large knob of ginger sliced
7-10 cloves of garlic sliced

Combine all ingredients and heat slightly just until sugar is dissolved.

Rice bowl Ingredients:

5 - 2qt. Pans dry rice
14 large carrots julienned (use julienne peeler or benriner with julienne blade)
11 firm tofu blocks (each cut into 96 cubes) and simmered in long rectangular pan (in loft) in 5-6 c. teriyaki sauce (purchased pre-quartered firm tofu, cut each $\frac{1}{4}$ block in half sideways, cut both slabs into 12 pieces-4 by 3)
8 english cucumbers halved lengthwise and sliced thinly on a mandoline and salted
1-5# bags of precut cole slaw mix (costco has a 5# bag)
5 bags frozen shelled edamame (400g.each)
1 container roasted shredded seaweed (1oz.)
3 bottles beni shoga (11.5 oz)

Rice bowl assembly:

- 1 cup rice
- 2 T teriyaki sauce
- 1+ T. julienned carrots
- 15 edamame
- 10 teriyaki tofu pieces
- 10 slices of salted half cucumber
- 1 Heaping T. cabbage mix
- Shoga
- Small bit of nori strips for garnish



Sunday morning to do list:

- 1-wash and start rice
- 2- Dice tofu and put in pot to simmer with 2 quarts teriyaki sauce
- 3- Start tea water and set pots out with tea bags (close to serving time place pots on rolling cart)
- 4-ask Alvin to start the large urn of coffee
- 5- julienne 14 large carrots
- 6-cut cucumber in half lengthwise and slice very thin and salt
7. Put edamame in a bowl
8. Line up all ingredients in bowls for assembly and make a line dividing ingredients in half so you can make sure you use half when you hit 55 bowls
8. Cover tables with plastic tablecloths and bring out napkins, ohashi, forks, cups (stack onto each table), water pitchers, coffee service
9. Cut cakes with fishing line found in WA cabinet (southeast upper cabinet), bring out small plates, napkins, cake servers and additional forks