

Vegetarian Teriyaki Tofu Rice Bowl (Free of gluten, sesame, nuts, seeds, eggs) (to serve 110) count attendees

Gluten Free Teriyaki Sauce

12 c. gluten free shoyu (2 qt container=8 cups)

5 c. water

2 pound bag light brown sugar

4 c. white sugar

Large knob of ginger sliced

Whole head of garlic sliced

Combine all ingredients and simmer for 10 minutes, let steep for an hour with ginger and garlic, then strain. **2025-Had a lot of left over teriyaki sauce, scale back by 1/3 the amount.**

Rice bowl Ingredients:

5 - 2qt. Pans dry rice (see rice instructions)

14 large carrots julienned-almost 1 bag of costco carrots (use julienne peeler or benriner with julienne blade)

12 firm pre-quartered tofu blocks (each quarter cut into 12 pieces) and simmered in long rectangular pan (in loft) in 2-3 c. teriyaki sauce

9 english cucumbers halved lengthwise and sliced thinly on a mandoline and salted

1-5# bags of pre-cut coleslaw mix (costco has a 5# bag)

5 bags frozen shelled edamame (400g.each)

1-5.73# (3.1# drained) container of sliced takuan, diced

3 bottles beni shoga (11.5 oz)

Rice bowl assembly:

1 cup rice

2 T+ teriyaki sauce (1T on rice and 1T over toppings)

1+ T. julienned carrots

12 edamame

5 teriyaki tofu pieces

10 slices of salted half cucumber
1 Heaping T. cabbage mix
1 T takuan cubes
Shoga

Sunday morning to do list:

- 1-wash and start rice
- 2- start the medium urn of coffee-make 65 cups
- 3- Start tea water and set pots out with 2 tea bags (close to serving time place pots on rolling cart and place one on each table)
- 4-Dice tofu and put in 2 long shallow pans with 2-3 cups teriyaki sauce, simmer for 15-20 minutes then leave to soak in sauce
- 5-peel and julienne 14 large carrots (almost 1 bag of costco carrots)
- 6-cut cucumber in half lengthwise and slice very thin and salt generously
- 7- Simmer frozen edamame in water for 7 minutes, drain
- 8-Dice takuan strips
- 9- 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
- 10-Bring out napkins, ohashi, forks, cups, water dispenser and coffee service items to social hall
- 11- Dharma School will put table covering on, decorate the table and place teacups in the center of each table. If time permits they will cut cakes with fishing line found in WA cabinet (southeast upper cabinet), bring out small plates, napkins, cake servers and additional forks to plate desserts later.