

Tempeh & Turmeric Salad

Serves: 6

Cook time: 30 min.

Chill time: 30 min, or overnight for best flavor

DO AHEAD: Thaw 1# loaf of tempeh overnight in your fridge

Ingredients

1# Brinery Traditional Tempeh, thawed

3 T. Brinery's JKC Spicy Carrot Pickle Brine

1/3 c. vegan mayonnaise

3 T. tamari

1 T. turmeric

1 T. lemon juice

1/4 c. seaweed flakes (choose your favorite!)

1 med onion, diced

1/2 c. of Brinery Jape Kin Cod (Spicy Carrot Pickles), julienned

Steam tempeh for ~10 minutes. You can easily do this at home by filling a medium saucepan with 1/2" of water and letting the tempeh loaf simmer for ~5 minutes on each side, adding more water as necessary so the pan doesn't burn. Take tempeh off heat and set aside to cool.

In a small bowl, **whisk** the mayonnaise, brine, tamari & lemon juice together. Once combined, add in the seaweed and turmeric.

Coarsely grate (or finely chop) cooled tempeh and toss into large bowl along with your onions & carrots. Stir until carrots and onions are evenly distributed amongst the tempeh. Add in your mayonnaise mixture and stir until well combined.

Chill at least 30 minutes before serving. Flavors will continue to meld and improve with additional chill time (we recommend letting the salad sit overnight in the fridge. Holds in fridge for about 3 days.

Tempeh Joe (Sloppy Joe)

Makes: 6 Large Joes or 10 Smaller Joes

Prep Time: 20 minutes

Cook Time: 20 minutes

DO AHEAD: Thaw 1 loaf (1#) of Traditional Brinery Tempeh overnight in your refrigerator or for a few hours on your counter.

Ingredients

Your favorite cooking oil, for sautéing

1 med onion, diced

1 lg green pepper, diced

1 # Traditional Brinery Tempeh, thawed, coarsely grated

1 can (~2 c.) tomato sauce

1 T tamari (soy sauce or Worcestershire sauce can be substituted)

2 T. apple cider vinegar

1 T. honey or sugar

2 t. powdered garlic

1 t yellow mustard (powdered)

1 T. smoked paprika

1 t. coriander

1 t. thyme

1.5 t. cumin

Salt, to taste

6 lg. or 10 sm. soft buns of your choice (We love Zingerman's Rustic Italian rolls, toasted!)

In a medium-sized pan, heat oil and sauté onions and green pepper until onions are translucent. Add in tempeh and cook, stirring occasionally, for about 5 minutes.

Stir in tomato sauce, Tamari, vinegar & honey. Once well integrated, mix in remaining dry ingredients and cook for 7 minutes to let flavors meld.

Once finished, the Tempeh Joe mixture can be served up immediately on buns, transferred into a crock pot (on warm) to be served over the course of an evening, or cooled & refrigerated to be heated up the next day.

Sriracha Marinade for Tempeh

Makes: marinade for 1# tempeh

Prep Time: 10 minutes

DO AHEAD: Make this marinade ahead of time and keep in fridge for up to 6 days.

Ingredients

1/3 c. Brinery Sriracha

1/4 c. red wine vinegar

1 T. dijon mustard

1/3 c. olive oil

2 t. garlic powder

1 t. powdered ginger

1 t. ground coriander

1/2 t. sea salt

Whisk Sriracha, vinegar & mustard together in a medium-sized bowl until combined. Add in the rest of the ingredients and continue to whisk until oil

Refrigerate marinade for use later in the week (shake well before using) or immediately add 1# thawed tempeh (cut up into 1/2 pieces) to the marinade and let sit in fridge for 30 minutes or overnight.

Two Brothers Beer-braised Tempeh & Kraut

Makes: 5 servings

Prep Time: 25 minutes

Bake Time: 30-40 minutes

DO AHEAD: Thaw tempeh loaf overnight in your fridge or a few hours before prep on your counter.

Ingredients

1 loaf (1/4#) of Brinery Traditional Tempeh, thawed* and cut into 1/2inch cubes

1 jar of Brinery Fair N By sauerkraut, drain and reserve 1 c brine

1 medium onion, diced

1 large carrot, sliced 1/4" thick

2 T. tamari

1 T Worcestershire (vegan/vegetarian variety)

1 T Dijon mustard

1 bottle Two Brothers Outlaw IPA

4 cloves garlic, minced

1 t coriander

Brinery Hot Sauce of your choice!

*PRO-TIP: If you forget to thaw your tempeh, through your frozen loaf in a sauté pan with 1-inch water and steam on medium heat for 5 minutes, flipping loaf halfway through cooking time.

Preheat your oven to 425 F.

Combine reserved brine with all ingredients except hot sauce in a 13" by 9" pan or 2-qt dutch oven; mix well to incorporate seasoning evenly and note how much liquid is in the pan. Cover your pan with foil or oven-safe lid and bake for 30 minutes in preheated oven.

Uncover and look to see if your Tempeh has turned golden-brown and if the liquid in your pan has reduced by about 1/2. If not, bake for an additional 5-10 minutes.

Serve warm with Brinery hot sauce!

Tempeh & Kimchi Mandu (dumplings)

Makes: approximately 24 dumplings

Prep Time: 30 minutes

Cook Time: 15 minutes

DO AHEAD: If you want to cut down on prep time day-of, make the dumpling mixture up to 24 hours ahead of time.

Ingredients

1/4 loaf (1/4#) of Brinery tempeh, thawed, finely chopped

1 t. toasted sesame oil

1 T. tamari

1 scallion, thinly sliced

1/3 jar of Brinery Kimchi, squeezed of juices and coarsely chopped

1 package of wonton wrappers

1/4 c warm water (you won't use all of this!)

Dumpling Mixture:

Combine first four ingredients until all ingredients are incorporated well. Then toss in the kimchi, mixing firmly with your hands until the mixture holds together fairly well and the tempeh takes on the color of the kimchi.

Prep & Fill the Wrappers:

Note: You should only prep as many wrappers as you will eat; they will all need to be cooked soon after stuffing; otherwise, the wontons will not hold up.

Use a pastry brush, or your finger, to apply a small amount of your warm water to the outer edges of the top half of the wrapper. *Only do this to one or two wontons at a time because the wrappers have a tendency to dry quickly and will crack if they do.*

Next, scoop about 1 level tablespoon of the mixture into the middle of your wrapper. Fold the bottom half up to the top half pressing the bottom to the top until a seal is created. Pick up the wonton, setting it squarely down onto your workspace (sealed edge facing up) and squeeze the sides in and down so that they form an upside-down "T" shape. Your wonton should stand upright without falling over. Do this until you've made the number of dumplings you'd like.

Cook the Wontons:

Heat up your pan to medium-high heat with about 1/2 T of oil (just enough to almost coat the bottom of your pan). Fry the wontons on each side until lightly browned- in my medium sized pan, I was able to comfortably fry six at one time. You only need to fry them on medium-high for about a minute or so on each side. There is no need to steam these dumplings after the initial pan fry, but doing so adds a nice, toothsome texture to the wonton. In addition to texture, this step is generally used to finish cooking any raw meat inside of the dumpling. Since the tempeh and kimchi mixture will be hot by now, we can stop here and enjoy!

Tempeh Rueben

Ingredients:

1# The Brinery's Traditional Tempeh, thawed & slice block at 1/4" intervals
Detroit Street Filing Station's secret marinade (recipe below)
8 slices rye bread (we love onion rye from Zingerman's Delicatessen)
1/2 C. Russian dressing (or more to taste)
4 slices swiss cheese (optional)
1/2 jar your favorite Brinery Sauerkraut, drained
1 small yellow onion, thinly sliced
olive oil, for frying

DO AHEAD: Place sliced tempeh in a storage container of your choosing (plastic bags or another shallow, airtight container works the best). Pour Detroit Street's Secret Marinade over the tempeh and marinate anywhere from 30 minutes to overnight in your refrigerator. We found that 4 hours is a desirable minimum.

Heat olive oil in a skillet and sauté onion for 5 minutes, until translucent. Add sauerkraut and heat until warm. Set onions and kraut aside. Using the same skillet, heat additional oil and sauté tempeh on each side for 3-4 minutes, until golden brown.

Spread dressing on both sides of sandwich, adding cheese is desired. Then add cooked tempeh, sauerkraut & onions. Place top slice of bread and add sandwich into hot skillet and grill until both sides are toasted to your liking.

Enjoy!

Detroit Street's Secret Tempeh Marinade

Detroit Street Filing Station, Ann Arbor's premiere vegan restaurant, loves The Brinery so much that they offered to share their secret marinade with us and with you all! But be careful, once you use this marinade for your tempeh rueben, you may never be able to eat one somewhere else.

1/3 C. tamari
3 tbsp liquid smoke (optional)
1/3 C olive oil
3 tbsp red wine vinegar
2 tsp granulated garlic
2 tsp powdered garlic

Whisk marinade ingredients together store until ready to use. Fresh marinade should last up to two weeks in your refrigerator but it is best used immediately.

Black Pepper Tempeh

A recipe from *Heidi Swanson's Super Natural Every Day*

3 t. coconut oil

3 shallots, thinly sliced

1 t. red pepper flakes

15 garlic cloves, smashed well with flat side of knife

1 tbsp peeled and grated fresh ginger

3 tbsp shoyu, tamari, or soy sauce

1/4 cup natural cane sugar

2 tbsp water, more if needed

8 oz tempeh (1/2 lb), sliced pencil thin

12 oz cauliflower*, very finely chopped

1 tbsp freshly ground black pepper

In a large deep pan on low heat, combine the coconut oil, shallots, red pepper flakes, garlic and ginger. The key to this dish is cooking these ingredients slowly and not letting them brown. Cook for about 15 minutes. This is what will give you the sweet flavour to compliment the pepper and ginger. Garlic cloves should be soft.

While the garlic is cooking, whisk together the shoyu, sugar, and water in a small bowl.

Increase the temperature in the pan to medium-high and add the tempeh. Gently mix to coat the tempeh. Add the shoyu mixture and mix again to coat.

Cook for a couple minutes and then add the cauliflower. Cover and cook for about 3 minutes.

Remove the cover and turn up the heat to high and cook until the tempeh and cauliflower start to brown. If you need to add a little water do so carefully, 1 tablespoon at a time.

Remove from heat and stir in the black pepper. Taste and add more pepper if you like.

*We've tried out this recipe with everything from Cauliflower to coarsely chopped fresh squash and zucchini based on what was in season at the time..and it was AWESOME no matter what.