



Coconut Tempeh with Lemongrass

serves 6

- 1 package of Plain Tempeh**
- 1 can organic coconut milk (can use lite)**
- 1 quart of apple juice**
- ¼ cup brown rice syrup**
- 2, one inch pieces of fresh ginger, sliced (not too thin)**
- 1 Tbsp Curry spice**
- 1 Tbsp minced lemongrass**
- 3 Tbsp cilantro minced**
- ½ cup sliced scallions**
- Juice of one lime**

PROCEDURE:

- 1. Bring tempeh and apple juice to a boil with curry and ginger, and brown rice syrup , after 5 mins. simmer ½ hour**
- 2. chop cilantro and scallions, put aside**
- 3. when tempeh is done, let cool and then slice on the diagonal , reserve the liquid, discard ginger**
- 4. In a small sauce pan, cook coconut milk for about 10 mins with the reserved liquid, adjust curry, can add more**
- 5. in a casserole dish cover the tempeh with the coconut milk, cook for 25mins or until mixture bubbles on the side of dish**
- 6. after the dish cools down, add the lime juice, garnish with cilantro and scallions**

Serve over Brown rice, or Jasmine rice, use lime pieces to garnish sides of dish