Tofu Steaks

Marinate 1/2 lb firm tofu for at least 8 hours in:

- 1/4 c sesame oil
- 2 Tbsp soy sauce
- 1/2 Tbsp red wine vinegar
- 2-3 garlic cloves, crushed
- 1/2 tsp each coriander, black pepper
- 3/8 Tbsp basil, and margoram
- 3/8 tsp fresh ginger

After tofu has soaked in the marinade, fry it on a griddle in it's own juice until it is golden brown on both sides