

Tempeh Reuben Sandwich

(Recipe from the wonderful Sara Guglomo)

Ingredients:

8 oz. Lalibela Farm Tempeh

Rye Bread

Thousand Island Dressing (or a mixture of Tahini, veganaise, & mustard)

(marinade:)

¼ cup Tamari

¼ cup Apple Cider Vinegar

¼ cup Maple Syrup

Directions:

Slice Tempeh into desired size (to fit your bread size). Mix marinade ingredients and pour over Tempeh in an air tight container and allow it to marinade in refrigerator for at least 6 hours.

Brown marinated Tempeh in a skillet with until browned. Serve on your favorite Rye bread and top with Sauerkraut and your favorite Thousand Island Dressing!