Tempeh Bacon

Dean Stansel

Servings: 10 slices/20 half slices of tempeh bacon

Ingredients:

- 2 tbsp Braggs Liquid Aminos
- 1 tsp olive oil
- 1 tbsp maple syrup
- 2 tbsp apple cider vinegar
- ¼ tsp salt
- 2 dashes of garlic powder
- ¼ tsp smoked paprika
- 8-oz tempeh, sliced into 1/8” thick pieces

Directions:

1. In a small bowl mix the Braggs liquid aminos through smoked paprika.
2. Place tempeh in bowl and cover. Marinate in frig for at least 4 hours and drain.
3. Place tempeh on a single layer on baking sheet lined with parchment paper.
4. Bake 400°F for 20 minutes or until tempeh becomes toasted.

Note: The picture of this does not look appealing but as for flavor, this makes a good BLT sandwich and taste good in breakfast or potato skillet dishes.