



## **Brocato's Eat Dat**

# **Smoked Portobello Tofu Okra Vegan Gumbo**

Chef: Troy Brocato

2 pounds firm tofu  
8 medium Portobello mushrooms  
8 cups vegetable stock  
2 bay leaves  
2 cups chopped onion  
1 cup chopped bell pepper  
½ cup chopped celery  
2 tbs. chopped garlic  
4 lbs. sliced okra  
2 ½ cups vegetable oil  
2 cups flour  
Creole seasoning to taste

Wrap tofu in a paper towel and press with a weight to remove excess water. Coat the tofu in Creole seasoning. Put tofu and Portobello in a smoker and smoke for three or four hours.

In a heavy iron pot make a dark brown roux with 2 cups oil and the flour, saving ½ cup of oil. Carefully add vegetable stock to the roux. Bring to a boil and reduce to a simmer. While the gumbo is simmering, in another pot heat remaining oil and add okra. Cook until the okra is no longer slimy then add remaining vegetables and cook another 45 minutes. Then add the okra mixture to the stock. Dice smoked tofu and Portobello and add to gumbo season with your favorite Creole seasoning simmer 30 minutes so the smoky flavor pervades the gumbo. Serve over white or brown rice.