

Tofurky Roast Cooking Instructions-Oil Baste

REMOVE ROAST FROM PLASTIC CASING PRIOR TO COOKING!

1 Stuffed Tofurky Roast
2 potatoes, quartered and peeled
2 large carrots split down the middle and cut into 2" pieces
1 onion quartered and peeled
tin foil
Tofurky baste:
3 Tablespoons olive oil(or other vegetable oil)
1 Tablespoon soy sauce
1/2 teaspoon ground sage

Carefully remove roast from plastic casing and clips with knife or sharp scissors.
Place roast on sheet of tin foil or in casserole dish with tight fitting cover.
Surround thawed Stuffed Tofurky Roast with vegetables on tin foil or in covered
casserole dish. Whisk Tofurky Baste together.
Thoroughly cover roast and veggies with $\frac{3}{4}$ of the baste.
Pour baste over roast and veggies and wrap or cover tightly. Cook in preheated oven at
400F for 45 minutes. Open foil or casserole and pour remaining baste over roast. Cover
and cook for another 15 minutes. Slice with serrated bread knife and serve hot with
Tofurky Giblet Gravy.

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