

# Plant-Based & Planet-Friendly

Spring 2023

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## Rice Paper Bacon

Yields about 30 pieces

Time 30 minutes

Vegan

Common Allergens Soy, may contain wheat

Recipe from [the Edgy Veg](#)

### Ingredients

- 8-10 pieces rice paper
- 6 tablespoons reduced sodium tamari or soy sauce
- ¼ cup olive oil
- ¼ cup nutritional yeast
- 1 tablespoon maple syrup
- 1 tablespoon garlic powder
- 1½ teaspoon mushroom seasoning or MSG
- ½ teaspoon liquid smoke (you can also sub 1 tablespoon barbecue sauce)
- ½ teaspoon ground black pepper
- ½ teaspoon smoked paprika



### Instructions

1. Preheat the oven to 400°F.
2. Prepare 2 baking sheets with silicone baking mats or parchment paper.
3. In a bowl, whisk together all the ingredients except the rice paper. Transfer it to a lipped plate or casserole dish wide enough for the rice paper.
4. Place one sheet of rice paper on to the marinade, and flip. Make sure it is coated and starting to soften slightly.
5. Place onto a cutting board. Dip a second sheet of rice paper, and place on top of the first.
6. Use a pizza cutter or kitchen shears to cut rice paper into 1 ½ inch strips.
7. Repeat technique with remaining rice paper until the baking sheet is filled, whisking the marinade every so often to prevent separation.
8. Bake for about 7 to 8 minutes, until crisp. Watch carefully towards the end of baking time as the strips burn easily. They will continue to crisp up as they cool. It may take a little trial and error to get the texture that you prefer - err on the side of less cooked since you can always put them back in the oven for a little more time.
9. Remove from oven and place strips onto a cooling rack immediately.
10. You can store leftover rice paper bacon in an airtight container at room temperature for up to 3 days, or in the fridge for a few weeks.