

- 2 (8-ounce) package tempeh, crumbled into bite-size pieces
- 1 cup (or more) vegemaise (or other vegan mayo, but vegemaise tastes the best IMO)
- 2 tablespoons Dijon mustard
- 2 tablespoons Yellow mustard (you can use no yellow mustard if you want more spice)
- 1 bunch of minced green onions
- ¼ cup (or more) Sweet relish
- 1 bunch Cilantro, minced
- 1 teaspoon Turmeric
- 2 tablespoons (or more) Agave nectar
- Salt to taste
- Fresh ground black pepper to taste
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optional

- Raisins
- celery, minced
- cayenne pepper
- Celery seed
- Diced peppers
- Lemon juice

Instructions.

1 crumble tempeh into a large bowl

2 add everything other than the relish, turmeric, agave, mustard

3 mix thoroughly (easier by hand)

4 add and mix turmeric, vegemaise, mustard

5 salt and pepper to taste

Serve with salad, on bread, with tortilla chips, crackers, etc.

Note: most of these things I would categorizer as “to taste” and you can swap out or in vegetable ingredients when you have good fresh produce