

When a close friend of mine went to Korea, I wanted to learn some Korean cooking. I particularly enjoyed this Dubu Jorim recipe by Korean Bapsang [1].

Ingredients

- 1 about 18-oz pack firm tofu
- 1 tablespoon vegetable/canola oil

Sauce

- 3 tablespoons soy sauce
- 3 tablespoons water
- 1 tablespoon sesame oil
- 1 teaspoon sugar
- 1 teaspoon gochugaru
- 1 teaspoon sesame seed
- 1 teaspoon minced garlic

Directions

- Mix ingredients for the sauce together.
- Cut tofu into slices and press heavy pot to drain excess liquid.
- Sear tofu over medium-high heat until golden brown.
- Simmer in the sauce for 3-4 minutes in medium heat.

Bibliography

- [1] K. Bapsang, “Dubu Jorim.” [Online]. Available: <https://www.koreanbapsang.com/dubu-jorim-korean-braised-tofu/>