

FOOD & WINE

INSPIRATION SERVED DAILY



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Fried Tofu with Spicy Ginger-Sesame Sauce

CONTRIBUTED BY [YOUNG HWA CHUNG](#)

ACTIVE:

TOTAL TIME: 25 MIN

SERVINGS: 2 MAIN-COURSE OR 4 FIRST-COURSE SERVINGS

• FAST

• VEGETARIAN

Tofu is an unlikely partner for red wine, but in this recipe by Young Hwa Chung—wife of Dana Estates owner Hi Sang Lee—a soy-ginger glaze works well with the winery's Cabernet Sauvignon.

 [More Tofu Dishes](#)

2 1/2 tablespoons soy sauce

1 tablespoon sugar

1 tablespoon Korean red pepper flakes or 2 teaspoons crushed red pepper

1 large garlic clove, very finely chopped

1/2 tablespoon toasted sesame oil

2 teaspoons finely grated fresh ginger

1 teaspoon toasted sesame seeds

One 14-ounce container firm tofu

Vegetable oil, for frying

1 scallion, thinly sliced

Steamed rice, for serving

1. In a small bowl, whisk the soy sauce with the sugar, red pepper, garlic, sesame oil, ginger and sesame seeds.

2. Slice the tofu crosswise into 8 thin slabs. Dry the tofu with paper towels, pressing until no moisture remains.

3. In a large skillet, heat 1/4 inch of oil until shimmering. Add the tofu and cook over moderate heat, turning once, until browned and crisp, about 8 minutes per side. Drain on paper towels. Spoon the sauce over the fried tofu and sprinkle with the scallion. Serve with steamed rice.

FROM [CALIFORNIA CABERNET SAUVIGNON WINE](#)

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