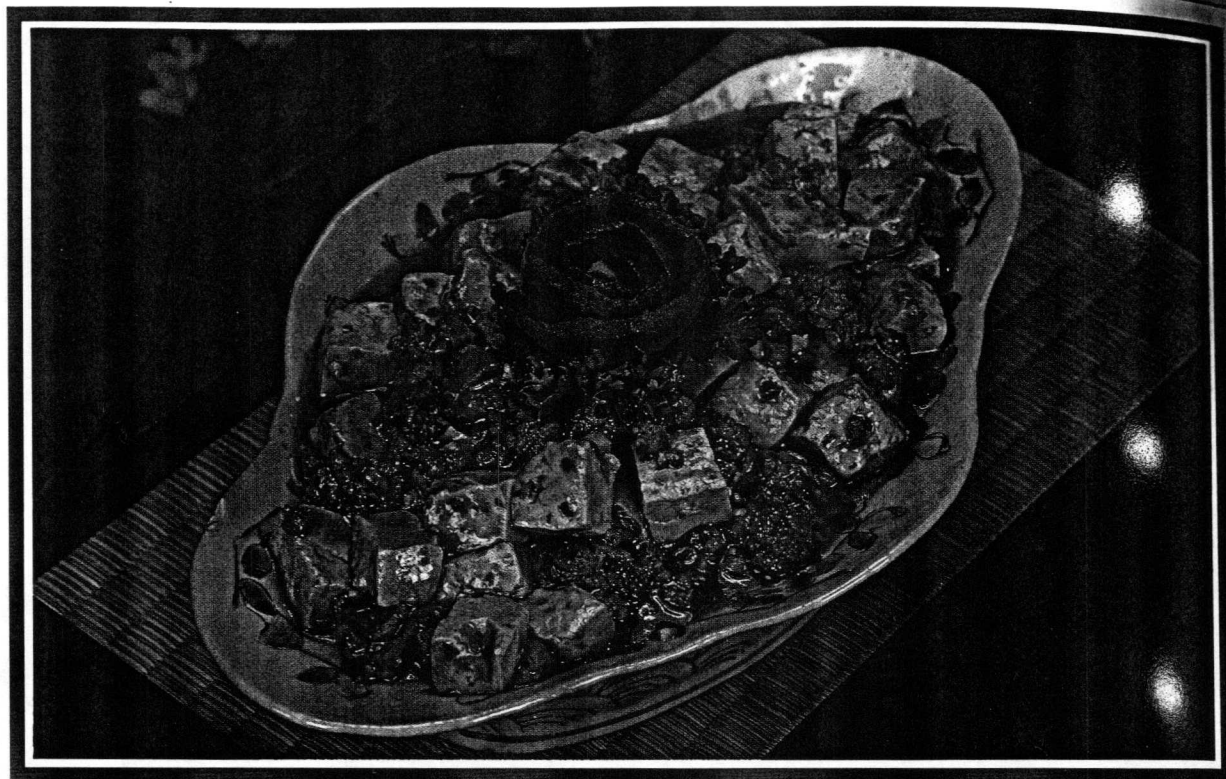
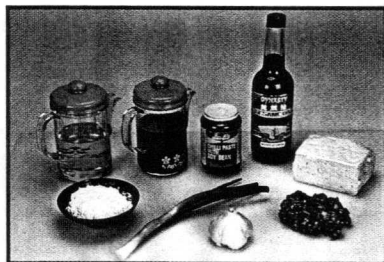


五香豆腐 SPICY TOFU

Vegetables, Eggs and Tofu



Serve with ALMOND BREADED CHICKEN (p. 54).



INGREDIENTS: 4 servings

- 1 cube of *tofu* (bean curd), 1 lb (450g)
- 1 T oil
- 1 clove garlic, minced
- $\frac{1}{2}$ C ground pork
- 2 t hot bean paste (or to taste)
- 1 T soy sauce
- $\frac{1}{4}$ t salt
- $\frac{3}{4}$ C soup stock

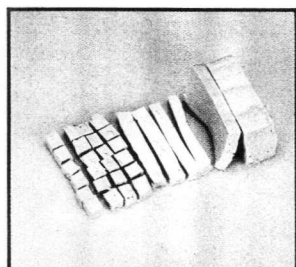
Some cornstarch and water for thickening

- 1 green onion, chopped
- 1 t sesame seed oil

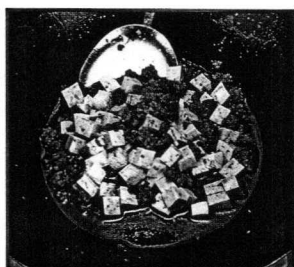
* To give the *tofu* a firmer texture, cut *tofu* into 1 in ($2\frac{1}{2}$ cm) cubes. Fry cubes in an oiled non-stick frying pan to lightly brown all sides.

$\frac{1}{2}$ T oyster sauce

Can use water if too salty!

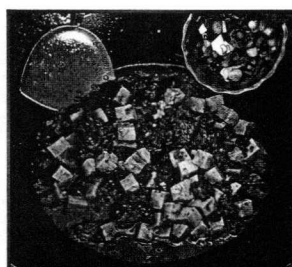


1. Cut *tofu* (bean curd) into $\frac{1}{2}$ in ($1\frac{1}{2}$ cm) cubes. Set aside.



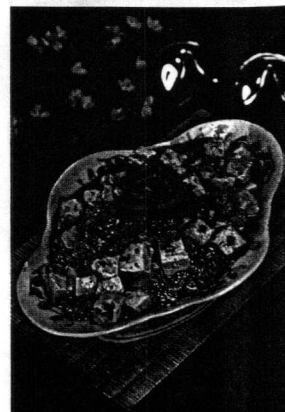
2. Heat wok, add oil, garlic and ground pork. Stir-fry pork on high heat until done (2 min). Add hot bean paste, soy sauce, salt, soup stock and *tofu*.

oyster sauce,



3. Cover, bring to a boil and cook gently for 2 min. Thicken with cornstarch mixture to desired thickness. Add green onions and sesame seed oil. Mix gently to combine all ingredients.

PRESENTATION



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Enjoy Chinese
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