

October 10, 1995

### Stir-Fried Tofu with Oyster Sauce

About 1/4 cup vegetable oil

About 1 teaspoon salt

2 cakes of tofu (extra firm), cut into squares

About 2 tablespoons oyster sauce

About 1 tablespoon light soy sauce

Peas, pieces of roast pork, or etc. (optional)

Hot water

About 3 teaspoons cornstarch plus about 3 teaspoons water

← or silken

← or dark soy sauce

← or chicken broth

Heat oil and salt in wok. Add tofu, oyster sauce, soy sauce, and peas (or roast pork or etc.). Add water to cover about 3/4 of the tofu with water. Stir-fry for about 15 seconds. Cover. Cook about 1 minute. Check the tofu (it should be soft, undercooked tofu is tough), and cook longer if necessary. Add some of the cornstarch and water mixture (want sauce to be slightly thickened), and stir-fry about 15 to 30 seconds.