

Recipe

Spicy Tofu

By

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Ingredients

2 cups tofu* or one package (4 pieces)
1 tbsp sesame oil (Chinese dark sesame oil is preferred)
2 tbsp black bean paste
1 tbsp soy sauce
1 tbsp water
1 tsp chopped ginger
1 chili
¼ cup chopped cilantro
½ cup soy meat (small pieces)
1 tsp corn starch (mix with 1 tbsp cold water)
1 cup water

Preparation

Cut tofu s(silken tofu is the best, medium or hard also good) into small cubes. Soak soy meat in a bowel with black bean paste, soy sauce, and water for a least 15 minutes.

Heat the pan with oil, add ginger. Cook ginger for 1 minute then add seasoned soy meat and cook for 5 minutes. Add tofu, 1 cup of water, and chili and cook for 5 minutes. Turn the heat to low, add corn starch mix and cook for one more minute. When it is done, sprinkle some sesame oil and cilantro on top.

Serves

Serves 4

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Hare Rama Hare Rama Rama Rama Hare Hare**