

Chili Braised Tofu

Ingredients

- 16 oz. package of firm tofu
- Vegetable oil, for cooking
- Small knob of ginger, minced
- 3 cloves of garlic, minced
- 2 tbsp. soy sauce
- 1 tbsp. chili paste
- 1 tbsp. brown sugar
- ½ tbsp. white wine or distilled white vinegar
- 2 scallions, chopped
- 1 chili pepper, seeded, and sliced finely
- ½ tsp. sesame seeds
- ½ tsp. sesame oil

Steps

1. Drain the liquid from the tofu, and press using a [tofu press](#) or paper towels and a heavy pot. After 10 or more minutes slice the tofu into thin slices (about 1/4 inch thick) and cut the slices once in half to create squares.
2. Prepare the sauce by combining the ginger, garlic, soy sauce, chili paste, brown sugar, vinegar, and 1/3 cup water in a small bowl and whisking smooth. Set aside.
3. Add a small amount of vegetable oil to a large skillet, and start cooking the tofu on a medium-high heat. Flip the tofu slices frequently, and cook until both sides have a light golden crust. Add the prepared sauce and continue to cook, still turning the tofu slices to coat both sides. Cook down until the sauce has reduced and started to become thick and sticky on the pan.
4. Remove the tofu slices onto a clean plate, and top with the sticky sauce, scraping the pan to remove any crispy bits. Finish the dish with scallions, chili pepper, sesame seeds, and sesame oil. Serve warm.

