

Savory Steamed Silken Tofu with Crispy Shiitakes

Ingredients

- 16 oz. block of silken tofu
- 1/8 medium-sized onion, finely sliced
- 1-2 shiitake mushrooms, finely sliced
- 1 tsp. cornstarch
- Vegetable oil for frying
- 2 tbsp. vegetarian oyster sauce
- 1 tbsp. vegetable oil
- 1 tbsp. white wine
- 1 tsp. soy sauce
- 1 tsp. garlic chili sauce
- ½ tsp. granulated sugar
- ½ tsp. white wine vinegar
- 1 scallion, chopped
- 1-2 tbsp. cilantro, finely chopped
- ½ tsp. chopped chili pepper
- Sprinkle of sesame seeds

Steps

1. Heat ½ inch of vegetable oil in a small pot- we'll only be frying a very small amount of onions and mushrooms, so using a small pot will help you save oil. While the oil is heating, take the chopped onions and mushrooms and toss them in a small bowl with the cornstarch. Pour them into the oil once hot, and use a slotted metal spoon to stir frequently, for 1-2 minutes, until the onions become the same golden-brown color as the shiitakes. Remove from the hot oil, and place on a plate lined with a paper towel.

2. Gently remove the tofu from the container onto a microwave-safe plate while keeping it in one piece. Drain off any excess water, and then cover the top and sides with a piece of wax paper. Place in the microwave at 80% power for 5 minutes (doing so at 100% power might cause it to burst). Remove from the microwave, and gently drain the excess liquid- the tofu is very delicate at this point so be gentle.

3. Combine the vegetarian oyster sauce, vegetable oil, white wine, soy sauce, garlic chili sauce, granulated sugar, and white wine vinegar in a small bowl or jar, and whisk or shake to combine.



4. Pour the sauce over the steamed tofu, then top with the chopped cilantro and scallions. Sprinkle with chili pepper and sesame seeds, and top with the fried onions and mushrooms. Use a large spoon to serve scoops of tofu along with the toppings and sauce- to make it a meal serve over rice.