

Mapo Tofu (Hot and Spicy Tofu)

[Ingredients]

Tender Tofu (professional chef quality) or Firm Tofu (for beginners)

Chopped beef/pork/chicken

Salt (for boiling tofu)

Mixed paste (1/3 chili paste, 2/3 spicy fermented broad-bean paste – “Doubanjiang”)

Peppercorn powder

Peppercorn oil

Chopped garlic

Red oil

Cornstarch

Dark-colored soy sauce

Vegetable oil

[Directions]

- ① Dice the tofu.
- ② Boil water in a pot and then put the tofu dices into the water. Add salt to the water. (If you're using Tender Tofu, the salt is unnecessary.)
- ③ When the water reaches a boiling point, turn off the heat and let the tofu dices soak in the hot salty water for fifteen minutes.
- ④ Put cold water in a bowl of cornstarch and then mix the water and the cornstarch to make it thinner.
- ⑤ Heat a pan. Then, pour some vegetable oil into the pan. Use the pan to spread the oil around the cooking surface. If there is extra oil, pour it into another bowl.
- ⑥ Pour some red oil into the pan. Then add pepper corn oil and garlic. Stir-fry the garlic for one minute. Next, put in the mixed paste and stir-fry the mixture in the pan for several minutes until you can smell a strong fragrance.
- ⑦ After stir-frying the mixture, pour some water into the pan while continually stir-frying the mixture. After adding water, put all the tofu dices into the pan and a little dark colored soy sauce. Put a cover on the pan and turn down the heat. Then shake the pan to keep the tofu dices from sticking to the pan.
- ⑧ Wait for three or four minutes. While waiting, remove the cover and stir the dices to make sure they soak in the sauce evenly. Then cover the pan again. When time is up, taste the flavor of the sauce. If the taste is good, turn on the heat and use the teaspoon to sprinkle the fully stirred cornstarch water into the pot. Put a little bit of red oil and then some pepper corn oil on top of the tofu and add a little bit of cornstarch again.
- ⑨ Lastly, add two spoons of pepper corn powder and green onion and then gently stir the ingredients in the pan. Now, turn off the heat and remove the dish from the pan to a bowl. Sprinkle some green onion on top and enjoy the tofu while it's hot.