

## Meat/Mapo Tofu



- A: 6oz ground turkey  
2t white wine  
1t soy sauce  
1t ginger, minced  
3T Doubanjiang (fava bean paste, prefer Pixian)  
B: 1/4C onion, minced  
1C chicken stock  
15oz tofu, soft, cubed to 1cm  
C: 1t corn starch  
2T water  
D: 1T canola oil  
1T Sichuan peppercorns  
E: 1/4C green onion, chopped  
2t chilli oil  
2t sugar
1. Combine (A), (B), (C) in three separate bowls and
  2. Heat (D) in wok until peppercorns start to change color; reserve.

*From the kitchen of David and Jennifer Deaven*

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- reserve peppercorns and save on a paper towel.
3. Add (A) to wok and fry until meat is cooked, add (B), cover, and braise for 10-15 minutes over medium high heat until liquid absorbs and is reduced approximately by half.
  4. Add (C), cook and stir to thicken sauce. Add (E), mix, and serve over rice.

Servings: 6

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