

From the kitchen of David and Jennifer Deaven



- A: 1T soy sauce
- 1T white wine
- 1 egg, beaten
- B: 1# firm tofu, cut into 1" pieces
- C: 1/4C peach/apricot/pineapple preserves
- 1/4C pineapple
- 4T corn syrup
- 2T vinegar
- 3t corn starch
- 2t hot mustard
- 1/2t salt
- 4T fruit juice (pineapple/orange)
- 1T garlic hot pepper sauce
- D: 1/4C corn starch
- E: 3-4 stalks broccoli
- 1 onion, diced into 1/2" pieces
- 1. Beat (A) together. Place (B) into (A) and stir to coat. Allow to stand at least 10 minutes.

Vegetarian/Volcano Tofu

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2. Heat (C) in small saucepan over medium heat until thickened.
3. Remove tofu (B) from the sauce, coat in (D) by shaking in plastic bag. Set on wire rack and allow to stand at least 10 minutes.
4. Add oil to wok over high heat. Cook tofu pieces (optionally hot sichuan peppers can be added at this stage).
5. Blanch (E) in boiling water 2-3 minutes and remove from heat.
6. Reduce heat to low, add sauce (C) and stir to coat.
7. Serve vegetables along side tofu pieces over sticky white rice.

Servings: 4

\$Id: volcano_tofu,v 1.2 2018/11/26 04:48:07 deaven Exp \$

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