

From the kitchen of David and Jennifer Deaven

minutes.
4. Add tofu to pan, cook 7 minutes, turn, and cook 5 minutes more.
5. Serve over rice, topped with (E).
Servings: 4
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Vegetarian/Caramel Tofu

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- A: 1# tofu, firm
B: 1C sugar
1/4C water
C: 5 shallots, sliced thin
4c garlic, minced
2T candied ginger, minced
D: 3T soy sauce
E: 1/2C green onion, sliced thin

1. Slice (A) into 1/4" slices, divided once more to make large bite sized strips. Place between paper towels and press (one way to do this is place a cutting board on top and use for next prep steps).
2. Put (B) in saucepan over medium heat. Cook without stirring until starting to caramelize into a deep brown, about 20 minutes.
3. Add 1/2C water to the saucepan and remove from heat. Place into wok over low heat, add (C) and cook for 1 minute, add (D) and cook over medium-low heat for 10



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