

Joyce Sakamoto's Mabo Tofu

1/3/11

- 1 T Canola oil (to coat pan)
- 2 tsp Chopped ginger
- 1 bunch Green onion (use entire onion, even white bottoms)
- 2-3 cloves Minced garlic (don't over cook)
- 1 lb Meat (can use ground turkey , ground beef or ground pork)

Cook each ingredient in order & make sure to add a little kosher or sea salt to each layer as you cook.

After you finish cooking all above, move meat to side of pan & start to make sauce in same pan:

Sauce:

- 2 T Spicy bean sauce (Lee Kum Kee brand)
- 2 T Oyster sauce
- 2 tsp (to taste can add more) Huy Fong Foods Chili Garlic sauce (red rooster brand w/seeds, made in Rosemead)
- Add cubed Tofu (we used approx 2 - 19oz Firm tofu)
- 1 Cup water with 1 chicken or beef boullion (Knorr's or what you have)

To thicken add cornstarch and water

Cover & steam for 5 minutes.

Mix meat & sauce, ready to serve.

You can garnish w/ sliced green onion.