

Chinese Stir-Fried Tofu

<http://userealbutter.com/2014/01/12/chinese-stir-fried-tofu-recipe/>
from my mom

16 oz. fried tofu squares (if you fry it yourself, [try this method](#))
1/2 lb. pork loin, sliced or julienned
4 tbsps soy sauce
2 tbsps *Shao Xing* cooking wine
1 tbsp corn starch
6-8 large leaves Napa cabbage
1 1/2 cups bamboo shoots, sliced
1 1/2 cups shitake mushrooms, fresh or rehydrated, sliced into 1/2-inch strips
3 tbsps vegetable oil
3 stalks green onions, julienned
1 tbsp fresh ginger, julienned, minced, or grated (depending on how you like your ginger)
1/4-1/2 cup water, as needed

Slice the fried tofu into 1/2-inch thick strips or triangles. Place the pork, soy sauce, Shao Xing cooking wine, and cornstarch in a bowl and mix together. Set aside. Trim the leafy parts of the Napa cabbage leaves from the ribs. Tear or cut the leafy parts into large bite-sized pieces (they will shrink when cooked). Slice the Napa cabbage ribs into 1/4-inch strips and keep separate from the leafy parts. If using dried Chinese mushrooms, rehydrate by soaking covered in boiling hot water until soft. Rinse the mushrooms clean (dried mushrooms can have a lot of sand or dirt) and squeeze as much water out as possible. For both fresh or rehydrated mushrooms, remove the stems and slice the tops into 1/2-inch strips.

Heat a tablespoon of vegetable oil in a pan over high heat (if you use a non-stick pan, you will need less oil). When the oil is hot, add the Napa cabbage ribs (not the leaves), and stir-fry for a few minutes until soft. Add the Napa cabbage leaves, bamboo shoots, and the mushrooms to the ribs and sauté until the leaves are wilted and cooked. Remove the contents to a medium or large bowl and return the pan to the burner. Heat another tablespoon of oil (on high) in the same pan and add the green onions and ginger. Stir until fragrant, about a minute, and add the fried tofu to the pan. Sauté for a couple of minutes and remove the contents to the same bowl as the Napa cabbage. Place the same pan on high heat and add the last tablespoon of oil. When the oil is hot, add the pork with all of the sauce and stir-fry until the meat is cooked. This takes about 3-5 minutes. Pour the tofu and vegetables into the pan with the pork and stir-fry everything together. If not using a non-stick type of pan and the sauce sticks to the bottom, add 1/4-1/2 cup of water to the hot pan and stir everything around while scraping the bottom. This incorporates the sauce back into the stir-fry. Serves 4.