

Hunan Tofu (userealbutter.com)

<http://userealbutter.com/2012/03/12/chinese-hunan-tofu-recipe/>

adapted from [*Notes from the Vegan Feast Kitchen*](#)

1/4 cup country ham, julienned
1 tbsp Chinese cooking wine
1 1/4 lb. (20 oz.) firm tofu, drained
2 tbsps vegetable oil
3 green onions, julienned
2 red Thai chiles, seeded and sliced thin
1 tbsp garlic, minced or sliced thin
3 tbsps Chinese black bean sauce or fermented black beans
1 cup chicken broth
1 tsp dark soy sauce
1/2 tsp sesame oil
1 tsp cornstarch
1 tbsp water

Mix the ham and sherry in a small bowl and set aside to soak. Cut the tofu into 1/2-inch thick slices. Pat the tofu dry and deep fry in hot oil – about 360°F. A few tricks about frying the tofu. Put one piece in at a time because it will bubble and boil quite a bit. I try to stagger the tofu by about a minute or two. Let the piece fry for at least a minute before turning it because if you touch it too early, the tofu will stick to your utensil and break off. That's annoying. I found 2 minutes, a flip, and then another 2 minutes worked to give the tofu a nice golden exterior. Remove the tofu from the oil and drain on a paper towel. Heat 2 tablespoons of vegetable oil in a wok or a large saucepan over high heat. When the oil is hot, sauté the green onions, chiles, and garlic until fragrant – about a minute. Add the black bean sauce or fermented black beans, and the ham. Stir in the chicken broth, dark soy sauce, and sesame oil. Mix the cornstarch and water together in a small bowl. When the liquid begins to boil, pour the cornstarch mixture into the pan, reduce to a simmer and stir until it thickens. Add the fried tofu and gently stir to coat the tofu in the sauce. Simmer for three minutes. Serve hot with steamed rice. Makes 4 servings.