

## Ma Pu Tofu

<http://userealbutter.com/2009/10/29/ma-pu-tofu-recipe/>

*this one is straight from my head*

1 tbsp vegetable oil (NOT olive oil)  
3 oz. ground pork  
1/2 cup bamboo shoots, minced  
1/2 cup Chinese black mushrooms, rehydrated, rinsed, cleaned, and minced  
1/2 cup green onions, minced  
20 oz. chicken broth (homemade is better, but canned is okay), add more if you like it  
soupier  
1 tbsp soy sauce  
1 tbsp sesame oil  
2-3 lbs. firm tofu, cut into 1-inch cubes  
2 tbsps corn starch  
1/4 cup water  
2 tbsps garlic black bean sauce  
1-2 tbsps chili garlic sauce

In a large saucepan, heat the oil over high flame. Add the pork when the oil is hot and sauté. When the pork is barely pink, add the bamboo shoots, mushrooms, and green onions and stir-fry until fragrant. Pour the broth, soy sauce, and sesame oil into the pan. Let it come to a boil and add the tofu. Cover the pot and let it simmer for 10 minutes. Mix the cornstarch with the water and stir it into the pot. Let the mixture return to a boil and stir in the garlic black bean and chili garlic sauces to taste. Serve over steamed rice.