

Sesame Tofu

<http://userealbutter.com/2013/01/24/sesame-tofu-recipe/>
modified from [this recipe](#)

14 oz. extra-firm tofu
1/4 cup cornstarch
frying oil
1-2 tbsps sesame seeds
3-4 green onions, minced

sauce:

1/3 cup (~4.25 oz.) honey
3 tbsps tamari soy sauce
3 tbsps fresh ginger, minced
2 tbsps sesame oil
2 tbsps rice wine vinegar
2 garlic cloves, minced
1-2 tsps red chili pepper flakes (1 tsp for medium spice, more for spicy)

Wrap the block of tofu in paper towels and set it on a flat plate or cutting board. Place a heavy plate or flat-bottomed bowl on top of the tofu to squeeze the liquid out. Let it sit for 20-30 minutes. While the tofu is being pressed, stir all of the sauce ingredients in a small saucepan over medium heat. Simmer the sauce on low. Unwrap the tofu block and dry it with more paper towels. Cut the tofu into 1-inch cubes and place in a bowl. Dust the tofu with cornstarch and gently toss to coat the cubes. Heat an inch of vegetable oil in a deep pan with a candy thermometer clipped to the side to measure the temperature of the oil. When the oil reaches 350°F, fry the tofu cubes in batches (I did mine in 2 batches) until light golden in color. Remove the tofu from the oil and set on paper towels to drain. When all of the tofu is fried, place the cubes in a large bowl. Remove the sauce from the heat and pour half to two-thirds of it over the tofu. Toss to coat the tofu. Add the sesame seeds and green onions, and toss to mix with the tofu. Serve immediately with sauce on the side for dipping or pouring over the tofu. Serves 4 as part of a multi-dish meal.