

Sichuan Tofu Celery Salad

<http://userealbutter.com/2010/11/30/sichuan-tofu-celery-salad-recipe/>
from [Mark Bittman](#) at *The New York Times*

- 1 stick cinnamon
- 1 tsp coriander seeds
- 1 tbsp Sichuan peppercorns
- 4 whole star anise
- 2 whole cloves
- 1 tsp ground cumin
- 1/4 cup red chili flakes
- 3 large slices ginger
- 2 green onions, cut into 2-inch pieces
- 1 tsp salt
- 2 cups peanut oil
- 2-3 stalks celery (preferably Chinese celery, blanched – but regular celery is okay)
- 4 blocks pressed tofu (about 8 oz.)

Place the cinnamon, coriander, Sichuan peppercorns, star anise, cloves, cumin, chili flakes, ginger, green onions, salt, and peanut oil in a medium saucepan. Heat on high until the oil begins to sizzle. Turn the heat off and let the oil cool. Strain the oil. You can store the oil in the refrigerator. Slice the celery into 3-inch strips. Cut the pressed tofu into thin slices. Combine the celery and tofu in a bowl. Toss with oil. (Note: You're going to have a lot of extra oil... I used about 1/4 cup on the salad.)