

chinese, cold weather, with rice, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Mapo Tofu

Date added: 2023/03/10

Ingredients

- 1 lb Ground Pork
- ~1 lb block of Tofu in ~2cm cubes
- 3 tbsp ground fresh Ginger
- 3 tbsp ground fresh Garlic
- ¼ cup [sichuan_chili_oil](#)
- 2 tbsp [Doubanjiang](#)
- 2 cup Chicken Stock
- 1+½ tsp Corn Starch
- ¼ tsp Toasted Sesame Oil
- 4 green onions
- ¾ “cup” Short grain rice per person

Method

1. Start your rice
2. Add chili oil to large pan on medium heat
3. [VELVET YOUR PORK WITH SHAIOXING AND CORNSTARCH] Add pork to hot oil, browning and breaking into small pieces
4. When pork is browned, add the doubanjiang, ginger, and garlic and briefly saute (~30 seconds)
5. Add the chicken stock to deglaze the pan, then add the sesame oil
6. Prepare a slurry of cornstarch and ~1tbsp water
7. When the pork and broth is at a simmer, add the cornstarch slurry while stirring to prevent clumps
8. Carefully add tofu and gently stir to coat
9. Maintain a gentle simmer for at least 10 minutes (we let it simmer until our rice is done)
10. Serve on rice and top with chopped green onion

Notes

If your chili oil does not contain sichuan pepper, add ½ tsp ground sichuan pepper with the ginger and garlic.

Inspired by: <https://thewoksoflife.com/ma-po-tofu-real-deal/>

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