

untagged, 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
- 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

Method

1. Add chili oil to large pan on medium heat
2. Add pork to hot oil, browning and breaking into small pieces
3. When pork is browned, add the doubanjiang, ginger, and garlic and briefly saute (~30 seconds)
4. Add the chicken stock to deglaze the pan, then add sesame oil
5. Prepare a slurry of cornstarch and ~1tbsp water
6. When the pork and broth is at a simmer, add the cornstarch slurry while stirring to prevent clumps

Notes

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

From:
<https://wiki.cookiemountain.org/> - **Recipe Book**

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