



Crispy Tofu with Sweet Chili Sauce

(Serves 4)

Ingredients:

8 slices firm tofu; sliced lengthwise about 4 oz total per person
1 tbsp ancho powder
1 c cornstarch
salt and pepper to taste
2 tbsp vegetable oil
1 lb bean sprouts
2 large heads bok choy; chopped
1 tsp grated ginger
2 heads garlic; smashed
2 tbsp soy sauce
1 tsp sugar
1 tbsp chopped cilantro
1 tbsp chopped scallions
4 tbsp lemon sake aioli (*A)
2 c sweet chile sauce (*B)

Method:

Pre heat a deep fryer (or wok with vegetable oil) to 350°. In a small mixing bowl, combine the ancho powder, corn starch, salt and pepper. Dredge the tofu in the corn starch mixture and fry in the oil until crispy. You may have to fry the tofu in batches, depending on the size of your fryer. Place tofu on a roasting rack on top of a pan to dry off excess oil and keep in a warm place. Meanwhile, bring a wok (or large sauté pan) to very high heat on the stove. Add the oil and then quickly add the bok choy. After one minute, add the bean sprouts, ginger, garlic and sauté for an additional 30 seconds. Finish with the sugar and soy sauce and toss to combine. On four large warm serving plates, spoon equal portions of the chile sauce and then top with the vegetables. Place two pieces of crispy tofu on each plate and then garnish with a drizzle of aioli and chopped cilantro and scallions. Serve immediately

(*A) Lemon Sake Aioli

2 c kewpie Japanese mayonnaise (regular mayonnaise can be subbed)
juice of 1 lemon
1/2 tsp togarashi
¾ tsp garlic; finely minced
1 oz sake

In a large bowl combine all ingredients together and mix to thoroughly combine. Reserve in the refrigerator.

(*B) Sweet Chile Sauce

2 c mae ploi sweet chile sauce

4 cloves garlic; chopped fine

2 tbsp sesame oil

2 tbsp light soy sauce

2 tbsp toasted sesame seeds.

2 tbsp lemon juice

Bring a large pan to medium high heat on the stove. Add the sesame oil and then the garlic. Toast the garlic in the oil until very fragrant, but not burnt. Place this with the remaining ingredients into a blender and blend until very smooth. Reserve in the refrigerator until ready to use.