

Ma Po Tofu

two servings adapted from Fuloon, Medford

½ tsp Sichuan peppercorns, toasted, then ground in mortar, *for garnish*

12oz firm tofu, cut into ½" cubes, heated in boiling water

¼ cup peanut oil (4 Tbsp)

1 Tbsp Sichuan peppercorns, to flavor oil

6oz ground beef with ½ tsp sesame oil

3 cloves garlic grated on a microplane grater (or minced)

1 Tbsp ginger grated on a microplane grater (or minced)

½ Tbsp fermented black beans (Douchi)

3 Tbsp chili bean paste (Lee Kum Kee Chili Bean Sauce [Toban Djan])

2 Tbsp Xiaoxing (Shaoxing) wine

1 Tbsp dark soy sauce

¼ cup chicken stock

2 tsp cornstarch in 1 Tbsp cold water

¼ cup (4 Tbsp) chili oil

½ cup finely sliced scallion greens (*half for garnish*)

1. Add tofu to boiling water for 60 seconds. Drain.
2. Heat peppercorns in oil until sizzling, 90 seconds. Skim out peppercorns and discard.
3. In hot, flavored oil, stir-fry beef for 60 seconds.
4. Add garlic, ginger, black beans. Cook 15 seconds.
5. Add liquids and bring to boil.
6. Add corn starch and stir for 30 seconds to thicken.
7. Add tofu. Stir gently.
8. Add chili oil and half of scallions. Stir for 30 seconds.
9. Serve. Garnish with remaining scallions and toasted peppercorns.