

FRIED TOFU WITH SPICY GINGER-SESAME SAUCE

Recipe by Young Hwa Chung

PAIR WITH:
"GOORGIAN VINEYARDS"
PINOT NOIR



INGREDIENTS

- 2 1/2 tablespoons soy sauce
- 1 tablespoon sugar
- 1 tablespoon Korean red pepper flakes
or 2 teaspoons crushed red pepper
- 1 large garlic clove, very finely chopped
- 1/2 tablespoon toasted sesame oil
- 2 teaspoons finely grated fresh ginger
- 1 teaspoon toasted sesame seeds
- One 14-ounce container firm tofu
- Vegetable oil, for frying
- 1 scallion, thinly sliced
- Steamed rice, for serving

PREPERATION

Step 1

- In a small bowl, whisk the soy sauce with the sugar, red pepper, garlic, sesame oil, ginger and sesame seeds.

Step 2

- Slice the tofu crosswise into 8 thin slabs.
- Dry the tofu with paper towels, pressing until no moisture remains.

Step 3

- In a large skillet, heat 1/4 inch of oil until shimmering.
- Add the tofu and cook over moderate heat, turning once, until browned and crisp, about 8 minutes per side.
- Drain on paper towels.
- Spoon the sauce over the fried tofu and sprinkle with the scallion.
- Serve with steamed rice.