

## Dried Tofu With Ginger

Dried tofu is delicious when simmered in a shoyu-seasoned broth and served with grated ginger and a garnish of slivered scallion. Several recipes start by flavoring dried tofu this way before adding it to other ingredients to make sauces, stews, or sautéés. By using different herbs and seasonings in the broth, you can flavor the dried tofu in ways appropriate to the dish you plan to use it in. Try the recipes below to get the idea, then experiment with your own creations.

Reconstitute dried tofu by soaking it in lukewarm water 5 minutes. Repeatedly dampen and squeeze out excess water until liquid that comes out is no longer milky. Press cakes until fairly dry, then place in a saucepan or frying pan with water, shoyu, mirin, and garlic or ginger. Simmer, loosely covered, until most liquid is absorbed (15 to 20 minutes). Be careful not to scorch tofu.

Serve with small mound of grated ginger and a sprinkling of scallion.

VARIATION: After simmering, pan-fry the tofu in 2 to 3 teaspoons toasted sesame oil until slightly browned on both sides. Serve as shown above or use in other recipes.

### Preparation List:

#### Serves 3

- 6 pieces freeze-dried tofu
- 1 cup water
- 1 1/3 tablespoons shoyu or tamari (to taste)
- 1 tablespoon mirin
- 1 clove garlic, pressed or finely minced, or 2 thin slices peeled fresh ginger (optional)
- 1½ teaspoons peeled and finely grated ginger
- Slivered scallion for garnish