



Recipe Submitted by: SV Makani

Great Vegetarian Dish

Ingredients

1 (14-to18-oz) package soft tofu (not silken)
1 tsp chopped garlic
1/4 cup chopped scallion
2 tsp sesame seeds, toasted and crushed with side of a heavy knife
3 tbsp soy sauce
1 tbsp sesame oil
1 tsp red pepper flakes
1/2 tsp sugar

Preparation

Rinse tofu, cover with cold water in a medium pan, bring to a simmer over medium-high heat
Continue to keep warm, covered, over low heat.
Meanwhile, mince and mash garlic to a paste with a pinch of salt.
Stir together with remaining ingredients (except tofu)
Just before serving, carefully lift tofu from pan with a large spatula and drain on a paper towels.
Gently pat dry, and then transfer to a small dish.
Spoon some sauce over tofu and serve warm.
Serve remaining sauce on the side.

Serve with rice