

Assorted Mushrooms with Tofu

June

Makes 4 servings

Sauce

1/4 cup chopped cilantro
2 tablespoons mashed fermented bean curd
2 tablespoons rice wine
1-1/2 teaspoons sesame oil
1-1/2 teaspoons sugar

4 ounces broccoli florets (about 3 cups)
1-1/2 tablespoons vegetable oil
1 teaspoon chopped ginger
1/4 teaspoon onion salt
4 – 6 oyster mushrooms
6 fresh shiitake mushrooms, stems removed (halved, if large)
4 button mushrooms, stems removed
1/2 pkg tofu, drained, cut into 8 pieces
1 teaspoon cornstarch dissolved in 2 teaspoons water

1. Combine sauce ingredients in a medium bowl; set aside.
2. Blanch broccoli in boiling water until tender-crisp, about 1 minute. Drain, rinse with cold water and drain again. Set aside.
3. Place a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add ginger and onion salt; cook, stirring, until fragrant, about 10 seconds. Add all mushrooms; stir fry until mushrooms are tender, about 3 minutes.
4. Carefully add tofu and sauce; reduce heat and cook until heated through. Add cornstarch solution if sauce needs to be thickened.
5. Arrange broccoli in center of a serving platter. Surround with mushroom-tofu mixture.