

Five-flavored Bean Curd

Makes 4 servings

1 pkg (about 1 pound) regular bean curd

Seasonings:

½ cup soup stock
1½ tablespoons soy sauce
1 teaspoon sesame oil
2 teaspoons sugar
¼ teaspoon Chinese five-spice powder

Cornstarch for dusting
3 tablespoons cooking oil
6 cloves garlic, sliced
1 Chinese sausage, thinly sliced
2 red chilies, sliced
1 tablespoon fermented black beans, rinsed and crushed
2 green onions, cut into 1-1/2-inch pieces

½ teaspoon cornstarch, dissolved in 1 teaspoon water

1. Cut bean curd into 1-1/2 x 1-1/2 x 1-inch pieces; drain well. Combine seasoning ingredients in a bowl; set aside.
2. Dust bean curd with cornstarch, shaking off excess. Heat a non-stick frying pan over medium-high heat until hot. Add 2 tablespoons cooking oil, swirling to coat sides. Add bean curd; pan fry 2 -3 minutes on each side or until lightly browned. Remove from pan; drain excess oil.
3. Heat remaining 1 tablespoon cooking oil in frying pan over medium-high heat. Add garlic, sausage, chilies, black beans and green onions; stir-fry 1 minute. Return bean curd and add seasonings; bring sauce to a boil. Add cornstarch solution; cook, stirring, until sauce thickens. Transfer to a serving plate and serve.