

Steamed Pei-Pa Tofu Pillows

Makes 4 - 6 servings

Ingredients

Tofu Mixture

- 1 lb. tofu, drained and mashed
- 4 dried black mushrooms, soaked and diced
- ¼ cup chopped water chestnuts
- ¼ cup canned bamboo shoots, chopped
- 2 tablespoons ham, chopped
- 2 tablespoons Sichuan pickled vegetables
- 1 tablespoon cilantro, chopped
- 1 stalk green onion, chopped
- 1 egg, lightly beaten
- 2 tablespoons cornstarch

Seasonings

- 1 teaspoon sesame oil
- ½ teaspoon onion salt
- ¼ teaspoon white pepper

Cooking oil

Sauce

- ½ cup soup stock
- 1 tablespoon oyster-flavored sauce
- 1 tablespoon soy sauce
- 1 tablespoon cornstarch

Cilantro sprigs for garnish

1. Combine tofu mixture in a bowl; add seasoning ingredients and mix well.
2. Lightly brush about 15 individual soup spoons with a small amount of cooking oil. Fill each spoon with 1-1/2 tablespoons of the tofu mixture. Steam over medium heat 5 to 6 minutes.
3. Bring sauce ingredients to a boil in a saucepan; cook until slightly thickened. Keep warm.
4. Heat about 2 tablespoons cooking oil in a wok over medium-high heat. Carefully remove tofu pillows from spoons and place in wok. Pan-fry until light brown, about 1 minute on each side.
5. Pour sauce onto a serving plate. Arrange tofu pillows over sauce. Garnish with cilantro sprigs and serve.