

Korean Spicy Dried Beancurd Recipe

Ingredients:

2 tablespoons of soy bean paste
500 g dried bean curd (tau pok)
200 g garlic clove, peeled and mashed
150 g dried shrimps
½ cup of Korean hot pepper sauce
2 tablespoons of sesame oil
½ tablespoon of white sesame seeds
1 tablespoon of hot pepper oil
½ tablespoon of soy sauce
1 sprig coriander (cilantro) leave for garnishing

Method:

Wash, drain and chop dried shrimps. Cut dried bean curd into small cubes and leave aside. Toss-fried garlic and chopped dried shrimps with sesame oil, then add dried bean curd cubes and stir-fried with low heat until fragrant. Add the rest of the ingredients and seasonings and stir-fry until well mixed, about 15 minutes. Dish onto serving plate or bowl and garnish with coriander (cilantro) leaves.

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