Spicy Bean Curd Recipe

Ingredients: Serves 2-4

450g silken bean curd
2 tablespoons vegetable oil
2 scallions, white and green parts separate, trimmed and minced
2 garlic cloves, peeled and minced
½ to 1 teaspoon Sichuan pepper powder or finely ground Sichuan
  peppercorns
1½ to 2 tablespoons hot bean paste
2 cups chicken stock or canned chicken broth
2 Chinese dried black mushrooms, soaked in hot tap water until
  softened, stems trimmed, caps minced
1 tablespoon rice wine or dry sherry
1 teaspoon sugar
½ teaspoon oyster sauce
2 teaspoons soy sauce
½ teaspoon salt
1 tablespoon hot chili oil, optional
1 tablespoon dark sesame oil
1 tablespoon cornstarch

Method:
Drain the bean curd. Cut it in half horizontally, cut the halves lengthwise twice and then cut the pieces crosswise three times to get 24 cubes (12 cubes on each layer). Heat a large wok over high heat and add the vegetable oil. Add the white part of the scallions, garlic, Sichuan pepper and hot bean paste. Stir-fry until the scallions wilt, about 20 seconds. Add the bean curd, stock, mushrooms, rice wine, sugar, oyster sauce, soy sauce, salt, hot chili oil, if using and the sesame oil. Lower the heat to medium and simmer until the sauce has reduced slightly, about 2 minutes. Dissolve the cornstarch in 3 tablespoons cold water in a small bowl. Add the cornstarch mixture to the wok, bring to a boil and cook until the sauce thickens, about 30 seconds. Carefully transfer the bean curd and the sauce to a serving dish. Garnish with the scallion greens, and serve immediately. This dish is sometimes made with ground pork as an additional seasoning.

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