

Spicy Soft Bean Curd Stew Recipe

Ingredients:

1 tablespoon red chili oil
1 tablespoon crushed garlic
1 tablespoon chili powder
1 teaspoon light soy sauce
1/2 tablespoon beef seasoning powder
50 g onion, peeled and diced
30 g kimchi, chopped
50 g pork, sliced
250 ml water
1 tube silken or egg bean curd, sliced into rounds
1 egg
1 scallion, sliced or leek slices

Method:

Heat an empty earthen bowl or clay pot until it becomes very hot. Reduce heat and add in chili oil, crushed garlic, chili powder, soy sauce, beef seasoning powder, onion, kimchi and pork. Stir-fry for 5 minutes to bring out the flavor. Pour in water and bring to the boil. Carefully slide in bean curd rounds without breaking them. Simmer over low heat for 10 - 15 minutes. Crack egg directly into the stew. Alternatively, crack it into a bowl then pour it in. The residual heat from the stew will cook the egg. Remove from heat. Sprinkle scallion or leek slices on top and serve.

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