

## Steamed Stink Tofu Recipe

**Ingredients:** Serves 4

4 pieces stink tofu  
1 egg  
2 shiitake mushrooms  
½ tablespoon dried shrimps  
1 tablespoon fresh soy beans  
½ red chili

**Seasonings:**

2 teaspoons soy sauce  
1 teaspoon sugar  
1 tablespoon oil  
½ teaspoon sesame oil  
a pinch of salt

**Method:**

Rinse stink tofu, pat dry. Smash it with a fork, then mix with egg and seasonings well. Remove all to a deep plate. Soak both shiitake mushrooms and dried shrimps to soft, then dice them. Cut fresh soy bean roughly. Remove seeds from red pepper, then dice it. Sprinkle the four ingredients over stink tofu, pour over 1 tablespoon of oil again. (extra). Remove to a steamer, steam for 20 minutes over medium heat. Serve hot. Usually the stink tofu need to steam for a long time to make it tasty. Smashing it will save lots of time in steaming.

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