

Tofu & Chinese Broccoli

Serves 2-3

Serve with rice.

- 1 (14-ounce) container firm tofu
- 1 bunch Chinese broccoli or 1½ bunches broccolini, about 14 ounces
- 2 tablespoons soy sauce
- 1 to 2 tablespoons black bean garlic sauce, such as Lee Kum Kee
- 1 tablespoon mirin
- 1 teaspoon cornstarch
- ¼ cup all-purpose flour
- ½ cup vegetable oil
- Salt to taste
- 2 teaspoons minced garlic

Instructions: Drain the tofu and slice into even ½-inch-thick slabs. Place the slices on a clean cutting board, then place the cutting board (with the slices still on it) inside a baking sheet (to catch water). Prop up the cutting board on an angle by placing a rolled towel on one end. Top with another cutting board or glass baking pan, then weight down with a kettle filled with water, or several cans. Leave to drain for at least 10 minutes.

Meanwhile, separate the Chinese broccoli into stems, trim the stems and peel if woody. Cut into thirds, the top third being the leafy greens. Separate the stems and leaves. (If using broccolini, trim and cut into thirds.)

Combine the soy sauce, bean sauce, mirin and cornstarch with 2 tablespoons water in a small bowl.

When the tofu has drained,