

## Ma Po Tofu

A famous Szechuan recipe - the name Ma Po Tofu is roughly translated as "pockmarked grandmother bean curd," named for the old woman who supposedly invented the dish.

### Ingredients:

- Mapo tofu marinade 1 sachet (I buy the readymade marinade in the Asian Food store)
- 1 lb. ground pork::
- Garlic (fresh) and ginger (Fresh)
- 1 pound regular tofu (medium firmness)
- 3 green onions
- 1/4 tsp salt if necessary
- 1 tsp Chinese salted black beans (fermented black beans, also called Chinese black beans)
- 1 TBSP chili bean paste,
- 3 TBSP stock (chicken broth)
- 1 TBSP cornstarch
- 2 TBSP water
- 2 TBSP light soy sauce

### Preparation:

Mix marinade with the pork for about 20 minutes.

Cut the tofu (bean curd) into 1/2 inch (1 cm) square cubes, and blanch (drop into boiling water)

Chop leek or green onions into short lengths.

Heat wok and add oil. When oil is ready, add garlic, ginger and then the marinated pork. Stir-fry pork until the color darkens. Add salt (?) and stir. Add the salted black beans (are already salt enough). Mash the beans with a cooking ladle until they blend in well with the meat. Add the chili paste, then the stock, bean curd, and green onions.

Turn down the heat. Cook for 3 - 4 minutes.

While cooking, mix cornstarch, water, and soy sauce together. Add to wok and stir gently.