



## SPOTLIGHT RECIPE

# CHAR SIU TOFU

SERVES 10

### INGREDIENTS

- 1 ounce honey
- 4 ounces sugar
- 1 ounce Chinese cooking wine or sherry wine
- 1 ounce oyster sauce
- 1 ounce soy sauce
- 1 ounce sweet soy sauce
- 2 tablespoons garlic, minced
- 1 tablespoon ginger, minced
- 1 tablespoon five-spice powder
- 1 teaspoon ground white pepper
- 3 pounds firm tofu, large dice

### DIRECTIONS

In a mixing bowl combine the honey, sugar, Chinese cooking wine, oyster sauce, soy sauce, sweet soy sauce, garlic, ginger, five-spice powder and white pepper. Whisk until combined. Pour the mixture over the tofu. Lightly toss to coat. Refrigerate for 2 hours.

Preheat the oven to 400 F.

Remove the tofu from the refrigerator and lay out on a greased baking tray. Place the tofu in the oven and cook for 10 to 12 minutes.

Remove from the oven and keep hot until ready to serve.

#### Side dishes

Steamed Green Beans • Steamed Brown Rice

