



Celebrating Food, Art & Culture

Chef Spotlight
Celebrating Foods of the World



CHAR SUI TOFU

Servings: 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. Keep hot until ready to serve.

Side dishes

Steamed Green Beans
Steamed Brown Rice