



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