

Teriyaki Tofu

Ingredients

14 oz Tofu
1/4 c Potato Starch
2 T Vegetable Oil
1/4 c Bonito Flakes
1 Green Onion (sliced)
2 T Sake
2 T Mirin
2 T Soy Sauce

Instructions

- 1.Thirty minutes prior to cooking, take tofu out and wrap in paper towel. Place a plate on top of tofu then add a heavy can on top to help drain the moisture. Discard the liquid.
- 2.In a small bowl mix sake, mirin, and soy sauce. Set aside. Cut tofu into squares 1/2-inch thick. Set aside.
- 3.Add oil to a nonstick pan on medium-high heat. Meanwhile, coat each tofu piece with potato starch. Once the pan is hot, add the tofu to the pan.
- 4.Cook until tofu is crispy and golden brown on the bottom. Flip and cook the other side. When both sides are browned pour in the sauce mixture.
- 5.Flip the tofu and coat with the sauce on all sides. Sprinkle bonito flakes on top and then turn

Teriyaki Tofu

off the heat. Transfer to a plate and sprinkle green onions on top. Serve immediately.