

# Dubu Jorim

## Ingredients

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14 oz Firm Tofu  
1/4 c Soy Sauce  
1/4 c Water  
1 T Gochugaru  
1/2 T Sugar  
1 T Sesame Oil  
1/2 T Sesame Seeds  
2 clv Garlic (minced)  
1 Green Onion (chopped)  
2 T Vegetable Oil

## Instructions

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1. Drain the tofu from the package and pat dry with a paper towel. Cut the tofu lengthwise into 1/2" thick pieces.
2. In a small bowl mix soy sauce, water, gochugaru, sugar, sesame oil, sesame seeds, garlic, and green onions.
3. In a medium pan, heat vegetable oil over medium high heat. Pan fry the tofu pieces for 2-3 minutes until golden brown, flip and continue cooking for 2-3 minutes until the other side is golden brown.
4. Add the sauce and braise the tofu for 5-6 minutes over medium heat until the sauce has reduced and thickened slightly. Serve with steamed rice and enjoy!