Dubu Jorim

Ingredients

16 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

1.Drain the tofu from the package and place on a plate. Wrap plastic wrap on top and place a can on top. Place in the fridge and drain out any liquid in the next 2 hours.
2.Take tofu out of the fridge and pat dry with a paper towel. Cut the tofu lengthwise into 1/2" thick pieces.
3.In a small bowl mix soy sauce, water, gochugaru, sugar, sesame oil, sesame seeds, garlic, and green onions.
4.In a medium pan, heat vegetable oil over medium high heat. Pan fry the tofu pieces for 4-5 minutes until golden brown, flip and continue cooking for 4-5 minutes until the other side is golden brown.
5.Add the sauce and braise the tofu for 5-6 minutes over medium low until the sauce has

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reduced and thickened slightly. Serve with steamed rice and enjoy!