Silken Tofu Egg and Beef

Ingredients

16 oz Silken Tofu
3 Eggs
1/2 t Salt
3/4 c Warm Water (plus 1/3 cup and 2 tablespoons)
8 oz Ground Beef
1 t Soy Sauce
1/2 t Dark Soy Sauce
1 t Oyster Sauce
1 t Rice Wine
2 T Cornstarch
2 Green Onions (chopped)
1/4 t White Pepper

Instructions

1.Place a steamer with water at the bottom on medium heat. In a bowl add eggs and salt. Lightly beat with chopsticks then add 3/4 cup water and continue beating until homogenized. Use a spoon to remove the bubbles on top.
2.Using a small casserole dish, spray the inside with cooking spray. Put the entire block of tofu in the dish and then cut in half longwise then into squares going across.
3.Pour the egg mixture on top and then cover with plastic wrap. Poke holes on top of the plastic wrap and place the dish in the steamer. Turn the heat down to low and steam for 15 minutes.
4.Meanwhile, in a pan on medium heat add ground beef, soy sauce, dark soy sauce, rice wine, and oyster sauce. Mix well and cook until the beef is

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no longer pink then add 1/3 cup of water and white pepper. Bring mixture to a boil.
5.In a small bowl mix together cornstarch and 2 tablespoons water. Add to the pan and cook until the mixture is thickened. Add green onions and mix one last time.
6.Take eggs out of the steamer and top with the beef mixture. Serve immediately with rice.