Eggplant Tofu

Ingredients

- 14 oz Tofu (extra firm, cut into cubes)
- 1/4 c Cornstarch (plus 2 teaspoons)
- 6 oz Chinese Eggplant (cut into 2" pieces)
- 1 Red Bell Pepper (cut into 1" pieces)
- 3 Green Onions (cut into 1" pieces, green and whites separated)
- 1/4 c Soy Sauce
- 1 T Rice Vinegar
- 1/4 c Water
- 2 T Dark Brown Sugar
- 1 t Ginger (grated)
- 2 clv Garlic (minced)
- 2 T Vegetable Oil

Instructions

1.Take the tofu out of the package and into a dish. Cover with plastic wrap and place a large can on top. Drain off any excess liquid. Place in the fridge for several hours draining off liquid periodically. Before using pat tofu dry with paper towels and cut into cubes.

2.In a small bowl whisk together soy sauce, rice vinegar, water, dark brown sugar, ginger, garlic, and 2 teaspoons cornstarch. Set aside. In a medium bowl add tofu and 1/4 cup cornstarch and toss. Set aside.

3.Heat a large skillet over medium high heat and oil to the skillet. When the skillet is hot, add the tofu and don't move it until the tofu releases from the pan. Once the tofu is crisped place on a wire rack.

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4.In the same skillet, add the eggplant, peppers, and green onions whites. Cook vegetables until crisp tender then add the tofu back in.
5.Pour the sauce all over the top and it should start to thicken immediately. Reduce heat to medium low and add the rest of the green onions. Continue to let simmer for about 5 minutes then remove from heat and serve!