Mabo Dofu

Ingredients

2 clv Garlic (minced)
1 Ginger (1-inch, grated)
2 Green Onions (chopped)
14 oz Silken Tofu (cut into 1-inch cubes)
1 T Vegetable Oil
8 oz Ground Pork
2 1/2 T Spicy Bean Paste
2 T Mirin
1 T Miso Paste
1 T Oyster Sauce
1 1/2 t Soy Sauce
1 t Sesame Oil
1/4 c Water
1 t Cornstarch

Instructions

1.In a measuring cup combine spicy bean paste, mirin, miso paste, oyster sauce, soy sauce, sesame oil, cornstarch, and water then mix well.
2.In a large frying pan, heat oil on medium heat and saute garlic and ginger. Once they are fragrant, add the ground pork and break it up with a spatula.
3.When the meat is no longer pink, add the seasoning mixture from the measuring cup and stir thoroughly.
4.Bring the mixture to a boil then add the tofu and gently coat the tofu with the sauce. Stir frequently, without mashing up the tofu, until it is heated through.
5.Add the green onions and mix just before taking the pan off the heat. Serve immediately.