



Tofu with crab sauce (Kani ankake doufu)

NIBBLEDISH CONTRIBUTOR

Ingredients

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water to simmer tofu

7 oz tofu cut into 2 pieces

1/2 C [dashi](#) (or some kind of stock)

1 tsp corn starch

1/4 C canned crab with juice, crumbled

Salt to taste

Shredded ginger for garnish

Instructions

Put enough water in a large pot to submerge the tofu. Bring to light simmer over low heat.

In a small saucepan, combine the dashi, corn starch, and canned crab and bring to boil. Add salt to make it about as salty as a cup of chicken soup, or to taste.

Use a spatula to carefully (it's delicate and slippery) lift out the tofu from the water. Cover with the sauce and garnish with ginger.
