Unhealthy but Tasty ‘PaiKuat Fuchuk’/Dry Beancurd

NIBBLEDISH CONTRIBUTOR

Ingredients

dried bean curd (break into 2.5in long) pork ribs garlic (with skin, slightly crushed) salt dark soy sauce light soy sauce water

Instructions

1. Heat oil in a wok & fry dried bean curd skin until the colour turns slightly brownish/golden. Remove & set aside (use kitchen roll to absorb the excessive oil if you wish)
2. Use the remaining oil (about 1-2 tbsp), stir-fry garlic until fragrant & skin turns slightly brownish, add ribs & stir for another 5-10mins over medium heat.
3. Add water, bring to boil. Add dark & light soy sauces before adding the fried dried bean curd. Top up boiling water to cover the bean curd. Add salt to taste & simmer for at least 1 hour (the taste gets better the longer you simmer)