



# Sichuan Ma Pao Tofu

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/4 cup of ground beef
- 1/2 tsp of finely chopped ginger
- 1/2 tsp of finely chopped garlic
- 1 tsp of finely chopped green onions (reserve some for garnish)
- 2 tbsp of cooking oil
- 2 tbsp Hot Bean Paste (find this at all Chinese markets)
- 1 tsp of whole black peppercorn
- Soy sauce
- 1/2 tbsp Sugar (or to taste)
- 1 tsp of cooking wine
- 1 cup of chicken stock
- 1 box of soft or medium firm tofu
- Optional: Chilli Oil (for bright red color)

## Tools:

- Mortar and Pestle for grounding the peppercorn. A rolling pin will work too if you wrap the peppercorn in a paper towel or plastic sandwich bag

## Instructions

1. Add whole black peppercorn to clean pan
2. Cook peppercorn until slightly burnt
3. Take peppercorn out in clean bowl for cooling
4. Ground peppercorn \*
5. Add 1 tbsp of cooking oil to clean pot
6. On low heat, add ground beef with 1 tsp of soy sauce \*\*

- 
7. Finely mince beef with spatula until almost dry, take out
  8. In same pot, add 1 tbsp of cooking oil
  9. On medium heat, add 2 tbsp of the hot bean paste
  10. Add ginger, garlic, green onions and mix
  11. Add 1 cup of chicken stock, sugar, cooking wine, 1/2 tbsp of soy sauce, and bring to broil
  12. Add tofu and cooked ground beef
  13. Simmer for 20 mins
  14. Add ground peppercorn (and chilli oil) and mix
  15. Serve with the reserved green onion

Tips:

\*Makes sure peppercorn is completely cooled. While waiting, you can move on to next step

\*\*Make sure heat is low otherwise the meat will be clumped