



Braised yuba knots

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 grams of dried yuba knots
- 2 tablespoons of vegetable oil
- 2 cloves of garlic, finely minced
- 1 teaspoon of ginger, grated
- 90 ml of organic soy sauce
- 1 teaspoons of sugar
- 1 tablespoon of honey
- $\frac{1}{2}$ teaspoon of dried paprika
- 1 teaspoon of cayenne paper
- 1 teaspoon of black pepper, freshly ground
- 1 stalk of green onion, sliced

Instructions

1. Dehydrate dried yuba knots in warm water about 1 hour. Drain and set aside.
2. Heat 1 tablespoon of oil and saute yuba, remove from frying pan.
3. Heat remaining oil, fry garlic and ginger.
4. Mix remaining sauce ingredients except spring onion.
5. Add sauce to frying pan, reduce heat, add yuba and simmer 20 minutes, if necessary add water.
6. Serve as side dish sprinkled with green onion.