

Bean Curd and Pork in Vinaigrette Recipe

Ingredients:

1-2 blocks, about 500 g firm bean curd
60 ml oil
1 small onion, chopped
125 ml vinegar
60 ml soy sauce
250 g pork head, simmered 1 hour, cubed (optional)
500 g pork shoulder, simmered 30 minutes, cubed
Chopped scallions, to garnish (optional)

Method:

Pat the bean curd dry if it is moist, then cut into cubes. Heat oil and fry the bean curd pieces in batches until they turn brown, about 2 to 3 minutes each side. Remove from heat and drain on paper towels. In a mixing bowl, mix together onion, vinegar and soy sauce. Taste mixture, if it is too sour, add a little water. Let stand a few minutes for flavors to blend. In a large bowl combine the diced pork head, pork shoulder and bean curd. Pour the soy sauce/vinegar onion mixture over the diced meats and bean curd. Stir to mix. If desired, garnish with scallions. Serve as a side dish with noodles or other dishes.

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