Fried Tofu

1 pack of tofu

½ cup soy sauce

2 ounces vinegar

2 table spoon aji

Green onions (optional)

Step 1

Take out the block of tofu and place it on a flat plate. Place another plate on top of the tofu and then place any heavy item on top of the plate. The reason for this is that you’re trying to drain the water from the tofu so that it will firm when cutting.

Step 2

After the water has drained from the tofu, you then cut it about half an inch thick.

Step 3

Take a non stick frying pan and place it on top of the stove in medium heat. Add a little bit of oil just enough for the tofu to not stick to the pan. Once the pan starts to heat up, you can add the tofu. Fry each side of the tofu for about 2 minutes. Place the finished product on a plate with a paper towel so that the oil can drain.

Step 4

To make the dipping sauce, pour ½ cup of soy sauce into a small bowl. Then add 2 ounces of vinegar into the bowl. Add 2 tablespoon of aji into the bowl. You could also add lemon if you want to add a little bit of sourness into the sauce. Stir all ingredients till it all blends together.

Step 5

Place tofu on a clean plate and add sliced green onions on top for color.