

Ma Po (Tofu) Bean Curd (Grandma's Bean Curd)

Ingredients

½ lb	Ground Pork	
1 ½ Tbs	Dark Soy Sauce (or Mushroom soy sauce)	<i>To marinate ground pork</i>
1 ½ Tbs	Chinese rice wine	
½ tsp	Sugar	
2 tsp	Szechuan peppercorn (optional)	
4 cakes	Firm Chinese bean curd (1 package) or 4 cakes fresh bean curd	
¼ tsp	Dried red pepper, chopped	<i>Combined seasoning sauce</i>
1 tsp	Ginger root, chopped	
2 stalks	Scallions, chopped	
1 Tbs	Szechuan hot bean sauce	
¼ cup	Chicken broth	
1 tsp	Salt (optional)	
2 Tbs	Peanut or vegetable oil	
1 Tbs	tapioca or corn starch dissolved in 2 Tbs chicken broth	

Procedures

1. In a bowl, marinate the ground pork with soy sauce, wine a sugar for 20+ minutes.
2. Stir the Szechuan peppercorns in a wok (without oil) over medium heat for about 2 minutes or until they are lightly browned. Then crush the peppercorns into a fine powder and set aside.
3. Cut the bean curd into small cubes ($\frac{1}{2}$ " – $\frac{3}{4}$ "). Set aside.
4. Make the combined seasoning sauce in a small bowl and set aside.

To cook

5. Heat the 2 Tbs of oil in the wok over high heat. Drop in the pork mixture and stir-fry for 3+ minutes until the pork changes color and separates.
6. Add the bean curd and then the combined seasoning sauce, and cook over moderate heat for 2-3 minutes.
7. Thicken with the tapioca starch mixture. Then garnish with the Szechuan peppercorn powder.

Note: dish can be cooked ahead of time and, covered and kept warm in the oven for about half an hour.