

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

**(30) Ma Por Tofu**

4 oz ground pork  
1 box tofu, cube cut to one inch squares  
1 tablespoon bean sauce  
1 tablespoon soy sauce  
1 teaspoon red chili oil sauce  
1 green onion, flaked cut  
1/2 teaspoon salt  
1 teaspoon sugar  
Dash of sesame oil  
oil  
Cornstarch solution  
1 cup soup stock

1. Grease the wok with oil until hot. Add salt, bean sauce, red chili oil and ground pork. Mix well.
2. When the ground pork is well done, add tofu, soy sauce, sesame oil, soup stock and sugar.
3. Reduce the soup to half by boiling the tofu until well cooked.
4. Add green onion and cornstarch solution to make a gravy.