

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

**(31) Tofu with Vegetables**

1 /2 box tofu, cubes cut

2 oz bamboo shoots, slices cut

2 oz water chestnut, slices cut

4 oz snow peapods, ends peeled

2 oz carrot, cut in strips

1 teaspoon salt

1 teaspoon sesame oil

1 teaspoon ginger, minced

oil

1 cup soup stock

Cornstarch solution

1. Deep fry tofu in oil until golden brown, drain oil and set aside.
2. Grease wok with oil and heat until hot. Then add salt, ginger and mix well oil well.
3. Put all vegetables into wok and stir fry with sesame oil for a short while.
4. Add fried tofu, soup stock and cover the wok to bring soup to boil.
5. When the snow peapods are done, add cornstarch solution to the soup and make a gravy.