

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

The following recipe was found on a typewritten draft. No details on quantities provided.

(48) Bean Cake Pork

Tofu, chunk cut
Pork, slices cut
Pork, ground minced
Bean sauce
Red chili flakes
Oil
Salt
Sugar
Sesame oil
Green onion
Soup stock
Cornstarch solution
Soy, dark

Deep fry tofu to golden, drain oil.

Grease pan with oil, put in salt, red chili flakes and ground or minced pork then add soy sauce. When the minced pork is done, add sliced pork and bean cake (tofu). Stir and add soup and bean sauce and sesame oil. Boil until the sliced pork is done. Add cornstarch solution to make gravy.