



## Crispy Peanut Tofu

### Ingredients:

- 1 Pound Extra-Firm Tofu
- 1/2 Cup Powdered Peanut Butter
- 2 Teaspoons Powdered Garlic
- 1 Teaspoon Ground Ginger
- 1/4 Teaspoon Cayenne Pepper
- Salt and Ground Black Pepper, to Taste
- Canola or Vegetable Oil, to Fry
- 1 Thinly Sliced Scallion, for Garnish (Optional)

### Directions:

Drain and press tofu for 30 minutes. Meanwhile, in a medium bowl, combine the peanut powder and seasonings. Once the tofu is ready, cut it into triangles, rectangles, or cubes, and toss them in the peanut powder. Make sure that all sides are fully coated.

Place a large skillet with high sides over medium heat, and add in about 1/4 - 1/2 inch layer of oil. When the oil is hot, carefully place a few pieces of the tofu in the skillet at a time, being sure not to crowd the pan. Fry for 3 - 4 minutes on each side, until deep brown and perfectly crispy. Remove and drain the tofu over a over-turned wire rack resting on top of a paper towel, and repeat with the remaining pieces.

Create a fantastic, instant sauce to go with your tofu by adding water to the remaining peanut powder mixture, one tablespoon at a time. Drizzle over the tofu, and top with scallions if desired.