BAKED TOFU SZECHWAN STYLE

1 pound extra-firm tofu

Marinade:
2 tablespoons soy sauce
1 tablespoon sesame oil
1 tablespoon vegetable oil
1½ teaspoons minced fresh ginger

Sauce:
1 teaspoon chili paste with garlic (available in Chinese food stores)
1 tablespoon peanut butter (regular or crunchy)
2 tablespoons dry sherry

Toppings:
chopped cilantro
sliced green onions
crushed peanuts

1. Cut the tofu into ¾-inch cubes; set tofu cubes on paper towels and cover with more paper towels; allow to drain about 20 minutes.

2. Combine the marinade ingredients in medium bowl and mix well; add tofu to bowl and marinate for at least 30 minutes, up to 8 hours (cover and refrigerate if marinating more than 30 minutes).

3. Preheat oven to 450 degrees.

4. Pour tofu and marinade into a shallow baking dish just large enough to hold all of it in a single layer.

5. Bake for 15 minutes, stirring once after the first 10 minutes.

6. Combine the sauce ingredients and mix well; pour over tofu and toss to coat evenly.

7. Return to oven and bake another 10 minutes, or until golden brown.

8. Let tofu sit for 10 minutes to cool a bit before serving.

9. Serve warm (not piping hot) over plain rice; add toppings as desired.

Serves 3.