

# Sweet and Sour Cabbage With Tofu and Grains

From – *MARTHA ROSE SHULMAN*

$\frac{3}{4}$  pound firm tofu, cut into  $\frac{1}{4} \times \frac{1}{2} \times 1 \frac{1}{2}$  inch slabs  
2 Tbsp peanut or canola oil  
1 Tbsp soy sauce  
1 small onion, sliced  
1 bunch scallions, thinly sliced, white and dark green parts separated  
1 clove garlic, minced  
1 Tbsp minced fresh ginger  
pinch of cayenne  
1 medium cabbage, quartered, cored and sliced crosswise  
3 Tbsp rice wine vinegar or sherry vinegar  
 $1 \frac{1}{2}$  Tbsp sugar  
2 tsp toasted sesame seeds (optional)  
Cooked bulgar, rice, noodles or other grains for serving

- Blot the tofu dry with paper towels.
- Heat 1 Tbsp of the oil in a large skillet or a wok over medium-high heat and when it is rippling, add the tofu. Cook, tossing in the pan or turning over with tongs, for 2 to 3 minutes, until lightly colored. Add 1 tablespoon soy sauce, toss together for about 30 seconds, and remove from the heat. Set aside in a bowl.
- Heat the remaining oil in the pan over medium-high heat and add the onion. Stir-fry for about 3 minutes, until crisp-tender, and add the white part of the scallions, the garlic, and ginger. Stir together for about 30 seconds, until fragrant but not colored.
- Add the cayenne, stir in the cabbage and stir-fry until the cabbage begins to wilt, about 2 minutes.
- Stir in the vinegar, and sugar and continue to cook, stirring, until the cabbage is crisp-tender, 3 to 5 minutes.
- Return the tofu to the pan and stir together.
- Add more soy sauce to taste and stir together.
- Sprinkle on the scallion greens and sesame seeds and remove from the heat.
- Serve over grains or noodles.



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