



Seasoned Aburage (chili garlic flavored)

20-Oct-2022

Level: Easy

Prep Time: 20 minutes

Serves: About 8

Marinate: Overnight

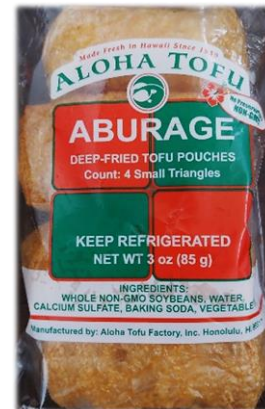
2 (3 oz.) packages aburage (4 small triangles in each package), not pre-seasoned

Sauce:

- 3 Tbsp. white granulated sugar
- 3 Tbsp. shoyu (soy sauce)
- 1 Tbsp. Japanese rice vinegar (unseasoned)
- 1 Tbsp. toasted sesame oil
- 2 tsp. chili garlic sauce (see Notes below)
- 2 tsp. soybean oil



1. Cut the aburage into thin slices (see photo at right) and place in a colander. Pour boiling water over the aburage to remove oiliness. Rinse aburage with cold water and set aside to drain.
2. In a medium bowl, mix the sauce ingredients. Taste, and add more seasonings to your liking.
3. With a paper towel, press down on aburage (in the colander) to remove as much water as possible. Repeat as necessary. After doing this, the aburage should feel dry.
4. Gently mix aburage with sauce until all pieces are evenly coated. Cover and refrigerate overnight for flavors to develop. Serve over hot rice or as a topping for soba noodles (recommended).



Notes:

- I use Lee Kum Kee brand Chili Garlic Sauce which comes in an 8 oz. jar, and can be found in most Asian markets.

