

How to make pork tofu in a completely new style is both delicious and strange

For dinner tonight, change the food for your family with a new style of peanut meat dish that is both delicious and strange.

If you are bored with the daily familiar food, want to change the wind, change for your family a new dish that is both delicious and strange but easy to make, the tofu will be a new suggestion for that friend With this dish, the ingredients and methods are extremely simple and easy to implement so you can start working right away for your family dinner tonight.

Materials need to prepare for 4 people to eat

1. 250g pork or beef and beef mix
2. 4 tofu cover, squeezed excess water
3. 3 tablespoons chopped onions
4. 1 minced spoon
5. 1 little chopped green onion
6. 1 to 2 tablespoons chopped carrots
7. Salt
8. ½ teaspoon of soy sauce
9. ¼ teaspoon ground pepper
10. 1 to 2 tablespoons of sesame oil
11. 2 eggs and 1 egg yolk
12. 2 to 3 spoons of flour
13. 3 tablespoons of vegetable oil



How to do the following

Step 1 : First we buy meat for grinding, meat should buy bacon or butt meat, these meats have a little fat to help the meat not dry, the dish will be more delicious. Add all ingredients including minced meat, tofu, 1 egg, onion, minced garlic, green onion, carrots and spices to a large bowl. After that, mix this mixture well until it blends together and squeezes into evenly flat round rolls.



Step 2 : After squeezing all the mixture, you get the flour and sprinkle it on the surface of the patties, or if you want to eat a lot of flour, you can roll the patties on the flour.



Step 3 : Beat 1 egg and 1 egg yolk, add a little salt.

Step 4 : Put the pan on the stove, heat it and add cooking oil to the hot oil. Take the patties and dip them in the egg bowl and then put them in a frying pan for about 1 minute, until the patties turn light yellow. Turn it over and fry for a few more minutes until the bottom of the patties turns light brown and light and so on until the end.

Note : If you fry a little oil in a frying pan, you can add oil to avoid burning.



Step 5 : When the rice is cooked in both sides, you take out the dish with oil-soaked paper so that it can absorb excess oil to help it be more tasty and delicious. It will taste better when you enjoy it when you're hot.



This dish will be very suitable in this slightly chilly weather, you can share it with rice and dipping with fish sauce or chili sauce will be very suitable.



Good luck!

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