

Tofu Stew (makes 8 qts)

4 qts korean broth
3 cups peeled and sliced daikon
3 cups sliced, roasted shiitakes
2 cups kimchi with juices
3 oz soy sauce
2 oz fish sauce
5 packages silken tofu
3 Tbsp canola oil
1 Tbsp sesame oil
3 Tbsp Chinese chili flakes
1 oz garlic, grated fine

1. Combine first 6 ingredients in large pot and bring to a simmer.
2. Meanwhile, saute the chili flakes and garlic in the oils, stirring constantly for about 2 minutes.
3. Strain the oil and add the solids to the stew pot. Reserve the oil.
4. Add the tofu to the stew and break apart into random chunks.
The stew is finished when the daikon is al dente.