

# Egg-Drop Tofu

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豆腐の卵とじ

## ● Ingredients (servings 2)

7 oz. (1/2 pack) Firm Tofu

1/2 Onion

3 Shiitake Mushrooms

3 Eggs

1 cup Dashi Stock (any kind is okay)

2 Tbsp. Soy Sauce

1 Tbsp. Cooking Sake

1 Tbsp. Mirin (Sweet Cooking Rice Wine)

Chopped Green Onion (to taste)

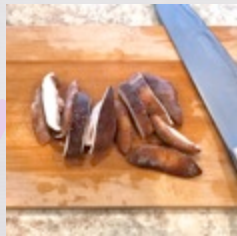
## ● Cut Ingredients



Cut 7 oz. of firm tofu into small pieces.



Slice half of a peeled onion.



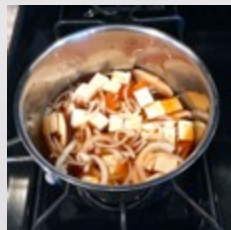
Slice 3 Shiitake mushroom caps.

- Heat Dashi Stock



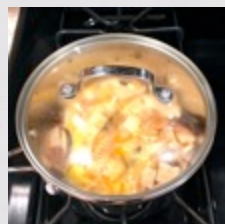
In a sauce pan, combine a cup of Dashi stock, 1 Tbsp. of cooking Sake, 2 Tbsp. of soy sauce and 1 Tbsp. of Mirin. Heat until it boils.

- Cook the Ingredients



Add the cut vegetables to the pan and cook until it boils. Then simmer over medium low heat for 5 minutes.

## ● Egg



Beat 3 eggs and pour into the pan slowly to cover all the ingredients. Cook over medium low heat for 1 minute and turn off the heat. Steam for 3 minutes with a lid on the range.

Sprinkle with some chopped green onion to taste.

