Seasoned Aburage (sesame flavored)

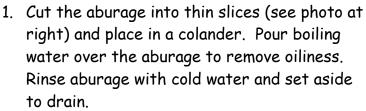
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Level: Easy Prep Time: 20 minutes Serves: About 8 Marinate: Overnight

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

Sauce:

- 2 cloves garlic, grated
- 3 Tbsp. shoyu (soy sauce)
- 2 Tbsp. white granulated sugar
- 1 Tbsp. Japanese rice vinegar (unseasoned)
- 1 Tbsp. toasted sesame oil
- 1 Hawaiian chili pepper, seeds removed then diced
- 1 stalk green onion, thinly sliced diagonally
- $\frac{1}{4}$ tsp. roasted sesame seeds, crushed (optional)



- 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).





