

Dubu Jorim (Braised Tofu)

Dubu jorim is a tofu dish that's braised in a simple sauce. With this recipe, you can easily turn your tofu into a flavorful side dish.



4.59 from 130 votes

Prep Time
10 mins

Cook Time
15 mins

Course: Side Dish Cuisine: Korean

Keyword: braised, gochugaru, soy sauce, tofu Servings: 4

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Ingredients

- 1 about 18-oz pack firm tofu
- 1 tablespoon vegetable/canola oil

For the sauce:

- 3 tablespoons soy sauce
- 3 tablespoons water
- 1 tablespoon sesame oil
- 1 teaspoon sugar
- 1 teaspoon Korean red pepper flakes (gochugaru, 고추가루)
- 1 teaspoon sesame seed
- 1 teaspoon minced garlic
- 2 scallions (1 if large), finely chopped about 1/4 cup

Instructions

1. Cut the tofu block into 1/2-inch thick rectangular pieces. Pat dry with a paper towel.
2. Prepare the sauce by mixing all ingredients together.
3. Heat a tablespoon of oil in a large non-stick skillet, carefully add the tofu pieces (tofu breaks easily) and sear over medium to medium high heat until lightly golden brown (about 3 - 4 minutes each side).
4. Spoon the sauce over the tofu pieces. Slightly lift a side of the tofu pieces to get the sauce under them. Simmer for 3 - 4 minutes over medium to medium low heat. Flip them over, and simmer for another minute or two, spooning the sauce over the tofu pieces. Serve warm or cold with a bowl of rice.