

How-To Enjoy Cold Tofu

by Christina Wainwright

INGREDIENTS

- Soft tofu, cut into bite-sized cubes
 - *Tip: if you don't use all of your tofu, you can store the leftovers in a container with water covering the remaining tofu. Change out the water every day or 2 to maintain freshness.*
- Soy sauce
- Daikon (Japanese radish)
- Fresh ginger

Here are three simple dipping sauces that you can use to add flavor to your cold tofu, using ingredients that are commonly found in most grocery stores.

- Soy sauce: this is the easiest one, as you just pour it out of your soy sauce bottle
- Daikon sauce: peel then grate some fresh daikon (Japanese radish), then add soy sauce
- Ginger sauce: grate (peeling it first is optional) some fresh ginger, then add soy sauce

Bonus: any of these simple dipping sauces can be used for your tofu, as well as other parts of your meal. I especially like to pair my tofu and rice with grilled or pan-fried fish. My personal favorites are salmon or mackerel (Japanese markets sell this as *saba*), which can also be dipped into any of these three sauces.