



Recipe prepared exclusively for the Tsingtao Brewery by Melissa's Produce
Trust Melissa's to bring you the highest quality and most delicious seasonal fruits, vegetables, and authentic specialty ingredients. From local, regional, and international growers, always look to Melissa's brand for the freshest ideas in produce.

Tsingtao and Panko Battered Tofu

1 16 oz. package of extra firm tofu
1 bottle Tsingtao
1/2 cup all purpose flour
1 tsp. minced garlic
1-1/2 cups panko bread crumbs
2 Tbsp. sesame seeds
1 tsp. salt
1 tsp. ground black pepper
1 tsp. parsley
1 Tbsp. Paprika
vegetable oil for frying



Slice extra firm tofu into 1/2" thick slices from the short end. Blot with paper towels to remove moisture and set aside.

In a container large enough for the tofu slices to lie flat, mix the flour and minced garlic with 2/3 of the bottle of Tsingtao (enjoy the rest). Combine until mixture resembles a thin pancake batter.

In a second container large enough for the tofu slices to lie flat, mix the panko bread crumbs, sesame seeds, and the rest of the seasonings.

Pour vegetable oil about 2 inches deep into heavy pan and heat on medium-high.

Check that the oil is ready by flicking a drop of water into the oil so that it splashes and sizzles.

Dip slices of tofu in the beer batter covering both sides and edges and letting excess drip off. Then place batter covered tofu slice in the panko mixture again coating both sides and edges.

Depending on the size of your pan, place beer and panko battered tofu slices into the hot oil and fry about 3 minutes on each side until golden brown. Remove each tofu slice and let rest and drain on paper towels.

Enjoy responsibly.

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