Soft Tofu Soup

From the kitchen of Ernie Fok, Stanford School of Medicine

**Ingredients**

- 4 oz. soft/silken tofu
- 1 tablespoon anchovy sauce
- 3 oz. kelp/seaweed
- 3 oz. kimchi
- 2 pints water
- 1 cup diced beef cubes
- 1 tablespoon chili flake/powder

**Directions**

1. Boil water, seaweed and half of the kimchi, then reduce heat to a simmer.

2. In a separate pot, stir fry the beef cubes, chili flakes and half of the kimchi; then add soup base during cooking.

3. Bring the pot to a boil, then add tofu; turn heat off and let rest.