

醋溜包心菜

VINEGAR-SLITHERED GREEN CABBAGE

This stir-fried cabbage tossed in a hot and sour sauce at the end is delicious either hot or cold. *Serves 4 or more.*

Dad makes this recipe with red cabbage.

1 small head green cabbage, about
1 pound
3 tablespoons oil
4 dried red chili peppers

Sauce:
1/2 teaspoon salt
2 tablespoons sugar
1 teaspoon cornstarch
2 tablespoons cider vinegar
2 tablespoons light soy sauce
1 tablespoon dry sherry

Remove the cabbage's tough outer leaves and cut off the stem. Quarter the cabbage and cut out the core. Cut the leaves into pieces about 1 inch

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square, toss in a colander to separate, and then rinse and drain (do not rinse and drain until shortly before the stir-frying).

Mix the sauce ingredients in a bowl until the sugar and cornstarch are dissolved.

Heat a wok or large, heavy skillet over high heat until hot. Add the oil, turn heat low, and toss in the peppers. Press and turn them in the oil until they are deep red—do not let them blacken, since they won't look as pretty with the cabbage. Then turn heat high, scatter in the cabbage, and stir and flip for about 2 minutes in the hot oil.

Add the sauce and stir in folding motions for 30 seconds; then pour into a hot serving dish.