

## Bok Choy Stir-Fried Recipe

**Ingredients:** Serves 4

½ kilo bok choy  
¼ cup chicken broth  
1 tablespoon Shao Hsing rice wine or dry sherry  
3 slices ginger  
2 pips garlic, peeled and sliced  
salt, sugar and pepper to taste  
1 teaspoon sesame oil  
1 tablespoon cooking oil

**Method:**

Separate the bok choy into stalks. Trim ¼ inch from the bottom of each stalk. Cut the stalks and leaves into 2-inch-long pieces. In a small bowl combine the broth, rice wine, salt, pepper and sugar. Heat the wok over high heat and swirl in the cooking oil, add the ginger and garlic, and stir-fry for about 10 seconds. Add the bok choy and stir-fry 1 to 2 minutes or until the leaves are just limp and the bok choy is bright green. Stir the broth mixture and swirl it into the wok. Stir-fry 1 to 2 minutes or until the bok choy is just cooked. Drizzle with the sesame oil.

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