

Stir-Fried Chinese Cabbage

- 2 tablespoons peanut oil
 - 1/2 teaspoon red pepper flakes
 - 1 head Chinese cabbage, shredded
 - 1 tablespoon minced garlic
 - 1 tablespoon rice wine
 - 1 tablespoon soy sauce
 - 1 teaspoon sesame oil
 - 1 tablespoon minced gingerroot
 - 1 tablespoon toasted sesame seeds
1. Stir together rice wine, soy sauce, sesame oil, and ginger root in a small bowl; set aside.
 2. Heat the oil in a wok over medium-high heat.
 3. Add red pepper flakes and minced garlic, and stir-fry until it becomes aromatic but not scorched.
 4. Add shredded cabbage and stir-fry until limp, but not mushy.
 5. Add contents of seasoning bowl and cook, stirring, 1-2 minutes more, until liquid is almost absorbed.
 6. Sprinkle with toasted sesame seeds and serve.

Serve over rice.