

Stir-Fried Sesame Baby Bok Choy  
By Diana Kuan, Epicurious

Yield: 4 servings as part of a multicourse meal

**Ingredients**

1 pound baby bok choy

**Sauce**

1-1/2 tablespoon soy sauce

1 tablespoon Chinese rice wine or dry sherry

½ teaspoon sugar

1 tablespoon peanut or vegetable oil

1 garlic clove, minced

1 (1-inch) piece fresh ginger, peeled and minced

2 teaspoons sesame oil

**Preparation**

Trim and discard the rough bottoms from the baby bok choy. Separate the leaves, rinse and pat dry.

In a small bowl, combine the soy sauce, rice wine and sugar set aside.

Heat a wok or large skillet over medium-high heat until a bead of water sizzles and evaporates on contact. Add the peanut oil and swirl to coat the bottom and sides. Add the garlic and ginger and stir-fry until aromatic, 20-30 seconds. Add the bok choy and stir-fry for about 2 minutes, until crisp-tender. Add the soy sauce mixture and cook for another 30 seconds. Turn off the heat, and drizzle with sesame oil. Transfer to a serving plate and serve hot.