



Stir-Fried Bok Choy & Wood Ear Mushrooms

serves 2

- 1/4 cup Chinese rice wine
- 1 1/2 cups fresh wood ear mushrooms
- 1 large shallot, peeled and minced
- 2 tablespoons neutral oil, like grapeseed or raw sesame

Slice bok choy, and set thicker ends apart from leaves.

Heat oil in a large skillet over medium-high heat and saute shallot until golden. Add thicker ends of bok choy and toss to coat. Saute for 3-4 minutes, then add mushrooms, rice wine and soy sauce. After a couple of minutes, add bok choy leaves. Saute, stirring a lot, until everything is tender, most of the liquid is absorbed and flavors are combined.

*Other good additions: minced ginger, sliced scallions, crumbled chile, sesame seeds.