

Spicy Stir-Fried Collards with Red or Green Cabbage

- 2 tablespoons Shao Hsing rice wine or dry sherry
- 2 tablespoons chicken broth, vegetable broth, or water
- 1 tablespoon soy sauce
- 2 tablespoons peanut oil, rice bran oil or canola oil
- 2 teaspoons minced ginger
- 2 garlic cloves, minced
- ¼ teaspoon ground toasted Sichuan pepper or red pepper flakes
- 2 cups shredded red or green cabbage
- 1 pound collard greens, stemmed and roughly chopped
- Salt to taste

In a small bowl or measuring cup, combine the rice wine or sherry, the broth or water and the soy sauce. Have all the ingredients within arm's reach from your pan.

Heat a 14-inch flat-bottomed wok or 12-inch steel skillet over high heat until a drop of water evaporates within a second or two when added to the pan. Swirl in 1 tablespoon of the oil by adding it to the sides of the pan and swirling the pan, then add the garlic, ginger and pepper and stir-fry for about 10 seconds.

Swirl in the remaining oil and add the cabbage and collard greens. Turn the heat to high and stir-fry for 1 minute, or until the greens begin to wilt. Add the salt, toss together and add the soy sauce mixture. Stir-fry for 2 minutes, until the collard greens and cabbage are crisp-tender. Remove from the heat and serve.