

Baby Bok Choy with Miso Ginger Dressing

<http://userealbutter.com/2014/03/06/baby-bok-choy-miso-ginger-dressing-recipe/>
from *Fine Cooking* issue #127

1/2 cup mirin
1 1/2 tbsps white miso paste
1 tbsp fresh lime juice
1 tbsp rice vinegar
1/4 tsp Sriracha
2 1/2 tbsps peanut oil or vegetable oil
1 1/2 tbsps ginger, minced
1 clove garlic, minced
1 tbsp sesame oil
2 lbs. baby bok choy, halved

In a small bowl, whisk the mirin, miso paste, lime juice, rice vinegar, and Sriracha together until smooth and blended. Set aside. Heat 1/2 tablespoon of oil in a small or medium saucepan on high heat. Add the garlic and ginger, stirring for 30 seconds. Whisk in the miso mixture and cook for a minute until slightly thickened. Remove from heat. Stir in the sesame oil. Cover with a tight lid or transfer to a heat-proof bowl and keep warm. In a large sauté pan or stock pot, heat 2 tablespoons of oil on high heat. Add the baby bok choy and sauté for 5-6 minutes or until the stalks become tender, but not mushy. If the bok choy is overcrowded in the pan, it will take longer to cook and will steam more than sauté. Cook in 2 batches if necessary. When baby bok choy is done, arrange it on a serving plate. Drizzle the dressing over the baby bok choy and serve. Serves 4 as a side dish.