

Braised Napa Cabbage with Bean Curd Sheets

<http://userealbutter.com/2016/01/07/braised-napa-cabbage-bean-curd-sheets-recipe/>
from my mom

3 oz. dried bean curd sheets
1 medium head of Napa cabbage (about 6 inches across and 12 inches tall), washed
1 cup chicken or vegetable broth
2 tbsps vegetable oil
3 stalks green onions, cut into 2-inch pieces
1 tbsp fresh ginger, peeled and sliced into matchsticks
pinch of salt

Soak the bean curd sheets in cold water until pliable. Drain the sheets and cut off any tough ends with scissors. Slice the sheets into 2×4-inch pieces. Set aside. Trim the cabbage leaves, separating the ribs from the leafy parts. Cut the ribs into 1×2-inch pieces and the leaves into 2-inch pieces.

Place the bean curd sheets in a medium saucepan with 1/2 cup of chicken (or vegetable) broth over medium-high heat until the liquid begins to boil. Reduce the heat and simmer the bean curd sheets for 6-7 minutes until tender. Set aside.

In a large sauté pan, heat the vegetable oil over medium-high heat. Add the green onions, ginger, the cabbage rib pieces, and a generous pinch of salt to the hot oil. Sauté for 2-3 minutes. Add the cabbage leaves and another pinch of salt to the pan. Sauté another 2-3 minutes until the leaves are wilted. Stir the bean curd sheets and the remaining 1/2 cup of broth into the cabbage. Let the liquid come to a boil, then reduce to a simmer. Simmer for 3 minutes. Serve hot. Serves 2-4.