

Braised Napa Cabbage with Mushrooms

<http://userealbutter.com/2007/10/16/braised-napa-cabbage-recipe/>

1/2 head (or more) Napa cabbage
1-2 cups shitake mushrooms, sliced
2 tbsp vegetable oil
1 cup chicken broth (or vegetable broth)
3 tbsp Shao Xing (Chinese cooking sherry)
1 tsp salt (or to taste)
1 tbsp cornstarch
3 tbsp water

Cut the base of the cabbage head and peel off the leaves (they shrink in volume to 1/2 of original). Wash the leaves thoroughly and chop into 2-inch pieces. Rehydrate mushrooms (if they are dehydrated) and rinse clean of sand and grit. Remove stems and slice thick. Heat oil in a large frying pan on high flame. When oil is hot, add cabbage and sauté until wilted. Toss in mushrooms and broth. When broth begins to boil, reduce to simmer and partially cover until the cabbage is completely cooked. Mix the cornstarch and water together. Remove the lid and add the cornstarch mixture and the sherry. Stir and let the sauce return to a boil. Serve hot.