

Kiszely, Chris

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BRAISED BABY BOK CHOY

1 cup chicken broth

3 tablespoons unsalted butter

3/4 lb baby bok choy, trimmed

1/2 teaspoon Asian sesame oil

Bring broth and butter to a simmer in a deep large heavy skillet. Arrange bok choy evenly in skillet and simmer, covered, until tender, about 5 minutes. Transfer bok choy with tongs to a serving dish and keep warm, covered.

Boil broth mixture until reduced to about 1/4 cup, then stir in sesame oil and pepper to taste. Pour mixture over bok choy.

Gourmet
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