

Bacon and Cabbage

Ingredients:

1. Cabbage- around 1 lb
2. Bacon- ½ of 1lb package
3. Whole dried chilies- 1 or 2 (not required)
4. Star anise- 1 or 2 pcs
5. Ginger- 2 or 3 slices (not required)
6. Garlic- 2 cloves sliced
7. Soy sauce- 1tbs
8. Aged soy sauce- ½ tbs (not required)
9. Cooking wine- 1tbs
10. Sugar- 1 tbs (can substitute maple syrup)

Recipe:

1. Tear/cut the cabbage into large pieces.
2. Cut the bacon into slices around 1.5 inches wide, and lay the slices evenly in the bottom of the dry pan with low heat.
3. Add garlic, ginger, star anise, dry chili and stir-fry once the bacon changes color and slightly oily.
4. Add cooking wine, sugar and soy sauce, cook until the spices release their fragrances, and continue to stir-fry for another 2-3 minutes.
5. Add cabbage and stir fry evenly. Cover the pot and cook until the cabbage is soft to the bite.

