

## Celery and Red Cabbage

2 tsp vegetable oil  
1 bunch celery, stalks chopped finely  
(don't use the leaves for this recipe, save those to use instead of cilantro or parsley in some other dish)  
2 cups shredded red cabbage  
2 cloves garlic, smashed and minced  
½ tbsp pickled or fresh ginger, minced  
2 tsp sesame oil  
2 tsp soy sauce  
1 tsp rice vinegar  
½ tsp hot sesame oil (or more sesame oil and a pinch of cayenne)



Celery so often must take a back seat. Ask the average person how they use it the most and they'll probably say as a part of a mirepoix or sofrito or trinity, that is, as part of a base for a soup. That base is important, but by the time the food is done cooking, it's almost kind of dissolved and you don't really know what it is you're biting down on.

So, let's take celery, and another often-maligned vegetable, cabbage, and see if we can give them a day in the sunlight.

Heat oil over in a large skillet over medium heat. Once hot, add in the celery and sauté until bright green, about 2 minutes. Add in the cabbage, garlic, and ginger and stir to incorporate everything together. Cover and let cook for about 5 minutes, stirring occasionally. They should still be a bit crunchy, but if you want it softer, cook it longer.

Meanwhile, combine the sesame oils, the soy sauce, and the vinegar in a bowl large enough to hold the veggies.

Once veggies are ready, add them while still piping hot into the bowl with the liquid mix. Mix thoroughly. Taste and adjust for salt.

I like these veggies on their own, but they would also be tasty on top of rice, as a side dish to chicken or tofu, or as a dumpling filling.

Have you ever seen a more beautiful dish?