

Baby bok choy with bacon--serves 6

3 lbs. bok choy, halved and washed (and chopped if desired)

5 pieces bacon, cooked and cut into chunks

1 1/2 tsp olive oil

3/4 of small red onion, chopped

1 1/2 red pepper flakes (I used half this much and still had plenty of kick!)

1 1/2 tsp minced garlic

Soy sauce and fresh or powdered ginger to taste

1. Fry bacon in a large skillet over medium heat until crispy. Remove bacon and drain the fat, reserving one tablespoon of the grease in the skillet. Add the olive oil, onion, red pepper flakes and garlic. Cook and stir over medium heat until the onions are starting to be tender.
2. Add the bok choy, and place a lid on the pan. Let cook for 3 to 5 minutes. Remove the lid; cook and stir until the bok choy is tender but still crunchy, about 2 minutes. Stir in the bacon, and season with salt or the soy sauce and ginger? Serve piping hot!

Cindi - <http://dinnerchicks.wordpress.com> (February, 2012)