

# Baby Bok Choy with Braised Shiitake Sauce

## Ingredients

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10 Dried Shiitake Mushrooms  
3 T Vegetable Oil  
8 Baby Bok Choy (halved lengthwise)  
1 t Cornstarch  
1 T Water  
5 clv Garlic (minced)  
1 c Chicken Broth  
1 T Soy Sauce  
1 T Oyster Sauce  
1 T Sesame Oil  
1 t Sugar  
2 T Ginger (peeled and julienned )

## Instructions

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1. Pour enough hot water over shiitakes to cover; let soak until soft, 45 minutes. Drain; squeeze to remove excess water. Cut off stems; discard. Thinly slice caps.
2. Bring large pot of salted water to boil. Add 2 tablespoons oil, then bok choy; cook just until wilted, 30 seconds. Drain. Transfer to platter; cover.
3. Whisk 1 teaspoon cornstarch and 1 tablespoon water in bowl. Heat 1 tablespoon oil in small skillet over medium-high heat. Add garlic; stir 30 seconds. Add shiitakes; stir 1 minute. Reduce heat to medium; add broth and next 4 ingredients. Whisk in cornstarch mixture; cook until sauce thickens, about 30 seconds. Season with salt and pepper. Pour over bok choy; scatter ginger over.