

SAUTEED CHINESE GREENS

I've become obsessed with Chinese greens. I often find myself wandering around the produce section in Asian markets or Chinatowns trying to figure out what to do with all the glorious exotic vegetables. My particular favorites are the *choy* family; *choy sum*, *gai choy*, *bok choy*, *yu choy* and *ong choy*—all variations on greens, some more bitter than others like mustard greens. Whichever you choose, here's an easy and delicious way to serve them.

INGREDIENTS (serves 4)

1 large bunch *yu choy* (or other members of the *choy* family)

4 cloves garlic, minced

2 tbsp canola oil

2 tsp soy sauce

2 tsp oyster sauce

1 tsp chili oil

pinch of sugar

$\frac{1}{4}$ cup veggie steaming liquid

2 tbsp fried shallots

PREPARATION

Remove any yellow or old leaves, and wash the greens thoroughly.

Place a bamboo steamer on your wok and fill the bottom of the wok with water just up to the bottom of the steamer. Bring up to boil. Place the greens loosely in the steamer and steam for 3 minutes. Save at least $\frac{1}{4}$ cup of the steaming liquid.

Remove the steamer basket and set aside. Heat up the wok to medium heat and add canola oil. Once warm, add minced garlic and stir fry for about 1 minute, or until fragrant.

Add soy sauce, oyster sauce, chili oil and sugar. Mix well, then add $\frac{1}{4}$ cup of the reserved steaming liquid.

Add the greens to the mixture and toss for about one minute. Using tongs, remove the greens and place them on a plate. Pour any remaining sauce on top. Garnish with fried shallots.

LATKE ENCRUSTED COD

I know what you're thinking, this is a weird one, right? Well, why should latkes be just for Hanukkah? I was planning on making a simple fried fish dinner when the light bulb went off—why not try to encrust the fish in grated potatoes and onion and then fry it? The coating came out nice and crispy and the fish was cooked perfectly. Give it a try!

INGREDIENTS: (Serves 2-4)

2 lbs potatoes

1 onion

$\frac{1}{2}$ cup panko or matzo meal

$\frac{1}{4}$ teaspoon baking powder

2 teaspoons kosher salt, plus 1 teaspoon for seasoning

1 egg beaten for potato mixture, 1 egg beaten for fish dredging

fresh ground pepper

canola oil for frying

$\frac{1}{2}$ cup flour

1 lb filleted cod

PREPARATION:

Grate the potatoes and onions using the large hole on your grater. Place the grated veggies in a strainer and squeeze out as much water as possible. Using a clean dishtowel, place the veggies in a pile in the center. Roll up the towel and twist both ends, getting out as much water as you can. The more water you can squeeze out, the better. Place the veggies in a large bowl. Add $\frac{1}{2}$ -cup panko, 1 beaten egg, baking powder, 2 teaspoons salt and fresh ground pepper.

Butterfly the cod if it's a thick piece— $\frac{1}{2}$ " thickness is ideal. Cut into four equal sized pieces.

Using two shallow bowls, place the flour in one, and 1 beaten egg in the other. Season each with salt and pepper. Season the cod fillets with salt and pepper. Dredge each piece first in the flour, then in the egg.

Take a handful of the potato mixture and flatten it just slightly larger than the piece of cod. Place a piece of cod on top and then take another handful of potato mixture and flatten it and try to seal the fish between the two layers of potatoes. Try not to over use the potato mixture, you don't want it too thick—just use enough to seal the fish.

In a medium sized pot, fill the oil to one inch from the bottom. Bring to 350 degrees. Place two pieces of fish gently into the oil. A spatula will help to avoid splatters. Fry for 4-5 minutes until the bottom is a rich, golden brown. If it browns too quickly, lower the heat. Use the spatula to carefully flip each piece and fry for another 4 minutes.

Remove fish from oil and place on paper towel. Lightly dab the

top with a paper towel to absorb extra oil. Immediately season with salt. Repeat with remaining fish pieces.

Serve with braised cabbage, greens or a salad.

A GRAND MARGARITA

When it's hot outside, there's nothing like a good old frozen margarita to take the temperature down a few notches. Here's a refreshing take on one that uses Grand Marnier rather than triple sec. I find it gives the drink a touch more elegance. I always drink mine without a salted rim, but feel free to salt yours. You can even do a sugar rim if you want to keep things sweet. Enjoy!

INGREDIENTS (serves 1)

2 ounces tequila

1 ounce Grand Marnier, plus drizzle for floater

2 ounces orange juice

juice of one lime

12 ice cubes

lime slice for garnish

PREPARATION

Place all ingredients, except the lime slice, in a blender. Blend until slushy. Pour into a margarita glass. Garnish with lime slice and drizzle more Grand Marnier on top as a floater.