

Napa Cabbage

Ingredients:

- 1 large or 2 small Napa cabbages
- (about 2 pounds), cut horizontally
- into 1 1/2-inch chunks (yielding about 14 to 15 cups, lightly packed)
- 3 tablespoons safflower or canola oil
- 2 tablespoons unsalted butter
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon salt

Preparation:

- In a sink filled with cold water, wash the cabbage, lifting it in and out of the water, and drain in a colander.
- Heat the oil in a saucepan until hot, add the butter and, as soon as it melts, add the wet cabbage.
- Cover and cook over medium-to-high heat, stirring occasionally, for 4 to 5 minutes, until the cabbage is wilted and tender but still slightly firm.
- The cabbage will sizzle initially but then will stew as the water emerges from it.
- Mix in the pepper and salt and serve immediately.



Source: <https://cooking.nytimes.com/recipes/3071-sauteed-napa-cabbage?action=click&module=GlobalSearchRecipeCard&pgType=search&rank=2>