



SIMPLY THAI'S SIMPLY GREEN:

Ron Mikulak from *The Courier-Journal* featured this recipe from the St. Matthews Simply Thai restaurant, and I think it would work the more tender greens. Looks like a great vegetarian main dish or side dish for meat-eaters.

½ tablespoon toasted sesame oil
2 tablespoons vegetable oil
20 julienne strips of fresh ginger
½ tablespoons garlic, peeled and minced
2 celery ribs
1 block silken tofu, cubed
3 tablespoons soy sauce
1 cup or more of vegetable broth
2 tablespoons brown sugar
2 tablespoons red wine vinegar
Hot red pepper flakes

Heat wok or skillet over high heat. Add the sesame and vegetable oils, and when shimmery, add the ginger and garlic. Cook, stirring until fragrant, and the garlic begins to turn color, a minute or two. Add celery, broccoli, bok choy and tofu; stir-fry about 2 minutes. Add the vegetable broth, soy sauce, vinegar, and brown sugar, and cook, stirring until heated through. Season to taste with hot pepper flakes. Serves 4.