

Cabbage Love

(serves 4-6)

- 1 medium savoy or other green cabbage,
finely chopped, almost shredded
- 1 large tomato, finely chopped, 1/4 inch or less
- scant 1/4 cup sesame oil
- 2 tsp molasses
- 2 Tbs hot banana sauce (Philippines hot sauce)
or heat-equivalent measurement of other
hot sauce, to taste
- 1 tsp black pepper
- 1/4–1/2 cup white wine vinegar
- salt
- 16 oz. rombi or bowtie pasta, or your favorite shape (the flatter shapes present better)



Place the cabbage in a large bowl and sprinkle with salt until lightly coated. Mix with your hands, then place a heavy plate or bowl on top of the cabbage to press it for at least 15 minutes.

Meanwhile, whisk together the sesame oil, molasses, hot sauce and black pepper. Heat a large skillet over med-high heat. Spray lightly with cooking oil. When the pan is piping hot, quickly pour the vinegar into the pan and allow it to steam and reduce about 1 minute. Add the cabbage and cook, stirring frequently for 1-2 minutes. Add the sauce and cook until the cabbage just begins to lose shape but is still crisp. Remove from heat and transfer to a bowl.

Bring a pot of water to boil and cook the pasta. Drain. Add the tomato to the cabbage. Mix, then add the pasta and mix well.

Comments: I created this dish last year when my pantry was out of all of my favorite sauce and marinade ingredients. I add the tomato to this dish mostly for color (and because I had one), but it is still excellent without the tiny red morsels and since the beautiful savoy cabbage is ready, I'll cook it anyway. Finely diced (1/4 inch or less) cooked chicken would be a nice addition to the dish if you're looking for a way to add meat to your meal. The cabbage can be cooked and refrigerated ahead of time. Bring it close to room temperature before mixing in the hot pasta and the dish will warm itself. – *Jenny Kutter*