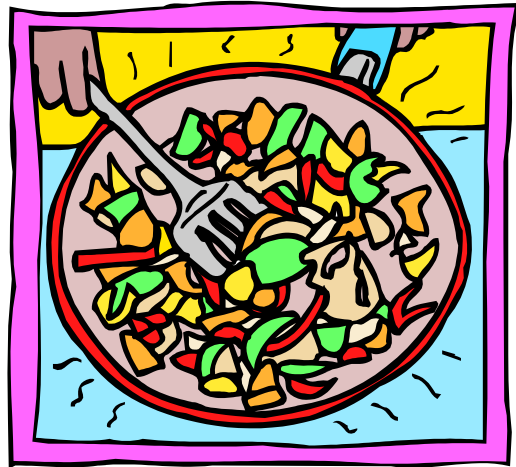


Spicy Stir-fried Snow Peas with Cashews

¼ cup chicken or vegetable stock
¼ cup cashews
1 T. soy sauce
3 medium garlic cloves, minced
1 T. chili paste
1 T. minced fresh gingerroot
½ t. sugar
2 medium scallions, sliced thin
1 T. roasted peanut oil
1 T. rice vinegar
1 pound snow peas, strings pulled off



Combine the stock, soy sauce, chili paste and sugar in a small bowl and set the mixture aside. Heat the oil in a large nonstick skillet over medium-high heat until shimmering but not smoking. Add the peas and cashews and stir-fry for 30 seconds to coat them with oil. Add the garlic, ginger and scallions and stir-fry until fragrant, about 20 seconds. Add the stock mixture, quickly cover the pan, reduce the heat to medium, and cook until the peas are tender, about 2 minutes. Stir in the rice vinegar. Cook, uncovered, to reduce the sauce to just a tablespoon or two, 1-2 minutes. Adjust the seasonings and serve immediately.

Comments: This dish had good flavor, and we recommend it. However, we made a few amendments that I would not recommend. The major unrecommended amendment is to not add corn starch or arrowroot powder to thicken the sauce. I did this because most other recipes I've tried that are similar to this do have a thickener, and we didn't have chili paste (which may also act as a thickener). However, we added too much, and the sauce turned into a thick goo. We replaced the paste with chili powder, and the flavor was good. We used powdered ginger rather than fresh (fresh is still recommended, but...). Also, we didn't have rice vinegar, and I was going to add balsamic vinegar instead but forgot at the last minute. I don't know that the balsamic flavor would really fit anyway. So, in summation, we enjoyed it despite the goo and other diversions from the recipe. If you can successfully complete this recipe as it's written, I can only imagine the wonders that you'll be able to place on your table.