

## Sweet and Sour Pac Choi

2 Tbsp oil  
1 onion, cut in slivers  
pac choi, left whole, bigger ones  
cut in half lengthwise  
2 Tbsp maple sugar  
2 Tbsp vinegar  
1 Tbsp soy sauce



Combine sugar, vinegar and soy sauce in a small bowl. Set aside. Heat 1 Tbsp oil in a wok or large skillet. Stir-fry the onions until browned; remove to a bowl. Add remaining Tbsp oil, stir-fry the pac choi in a couple batches until they have a few browned spots, the green tops wilt and the stems are crisp tender. Add the onions back into the wok with all the greens and stir in the sauce. Cook another 30 seconds. Sprinkle with red pepper flakes if you like.

**Comments:** While tearing the pac choi apart and adding it to a stir-fry is fine, I really appreciate the aesthetic presentation of the whole or halved pac choi. Give it a try and feel free to add some light herbs instead of the pepper flakes.