



## **Gingery Pork and Cabbage Rolls**

This is my adaptation of a recipe of the same name published on the NYTimes cooking site. I thought it needed some enhancing with some other Asian ingredients. It's super easy. Cook the cabbage. Mix the remaining filling ingredients together. Roll it up in the cabbage leaves and braise in the oven for 40 minutes. You can probably make the filling in the time it takes the water to boil.

Sue Li's recipe calls for short grain rice, sushi-style rice. I only had jasmine, which worked fine but I think short grain will result in a better texture.

Li uses Napa cabbage. If you use Napa cabbage, cook 16 leaves (some leaves won't enclose all the filling). I prefer green cabbage. Both work!

This recipe can be halved.

- 1 green cabbage or 1 Napa cabbage (12 leaves for 12 rolls)
- 8 scallions
- 1-1/2 pounds ground pork
- 1/3 cup short-grain white rice
- 1 large egg, lightly beaten
- 3 cloves garlic minced or smashed
- 2 tablespoons finely chopped fresh ginger (from a 2-inch piece), and 2 or 3 "coins" of ginger.
- 1 tablespoon fish sauce

- 2 tablespoons soy sauce
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 cups chicken broth
- 1/4 cup coarsely chopped peanuts
- Sesame oil, for serving

1. Preheat your oven to 325°F.
2. If using green cabbage, fill a large pot with water and bring it to a boil. Core the cabbage and submerge it in the boiling water. After a minute or so, using a spoon and tongs, peel the leaves off one by one as the cook (the peel off easily). When they are pliable, remove to a plate to cool. If using Napa cabbage. Plunge them into boiling water and cook for 4 minutes or until tender. Remove to a plate to cool.
3. Finely chop six of the scallions. Slice one scallion thinly on the bias and reserve for garnish.
4. Make the filling by combining the ground pork, the finely chopped scallion, uncooked rice, egg, garlic, ginger, fish sauce, soy sauce, salt, and pepper. Mix it thoroughly by hand.
5. Assemble the rolls. Shape 1/4 cup of the filling into a roll, about 2 inches in diameter and three inches long. Wrap the cabbage leaves around them so that the filling is completely enclosed in the cabbage.
6. Lay the rolls in a large Dutch oven or appropriate vessel. Add the stock, the remaining scallion, and ginger coins. Bring to a simmer over high heat, then cover and put the pot in the oven for 40 to 45 minutes.
7. Serve the rolls in bowls, ladling broth over them. Garnish with a drizzle of sesame oil, some chopped peanuts and the sliced scallion.

Makes 12 rolls for 4 servings.