

## **Sour and Hot Cabbage Recipe**

(Taiwanese Recipe)

### **Ingredients:**

½ cabbage  
2 red chilies  
3 slices ginger  
5 cloves garlic  
1 tablespoon Szechwan peppercorns  
3 tablespoons salt

### **Seasonings:**

5 tablespoons sugar  
5 tablespoons vinegar  
3 tablespoons sesame oil  
½ teaspoon salt

### **Method:**

Rinse cabbage well and shred, marinate in the 3 tablespoons of salt for 10 minutes and rinse out the salt well, then squeeze out the excess water. Shred red chilies and ginger finely. Crush garlic. Mix well with cabbage. Heat 3 tablespoons of sesame oil in wok, stir-fry Szechwan peppercorns until fragrant. Allow the stir-fried Szechwan peppercorns to cool before adding to the cabbage, or the cabbage will become brown and soggy. Remove peppercorns and add seasonings to mix, then add to the cabbage and let sit for an hour until flavor is absorbed.

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