

(August '10 after many WorShu Duck with Bok Choy lunches in Plattsburgh #1 Chinese BYOB and super spots on Rue Gautier, Montreal.)

Chinese Brown Sauce (Secret recipe.)

To 1c cold water in 4qt. sauce pan, add 1c dry equivalent Knorr's beef bouillion and 1T cornstarch.

Stir, dissolving cornstarch, at medium heat.

When cornstarch and bouillion have dissolved, continue gently heating.

Add 3T chinese rice wine (17% alcohol, like sake, but strong flavored)

Add 2T dark soy sauce.

Add 1t white sugar.

Stir, taste and adjust seasoning.

Turn up heat, stir till thickened. Remove from heat.

Optional. Add 1-2T grated ginger or ginger sauce.

Optional. Add 1/8t cayenne pepper, or Viet chili sauce.

Optional: Add 1-2T grated garlic.

Wash bok choy, cut and slice white stalk 2in., split boy choy tops.

Preheat 3-quart saute pan with scant peanut oil at medium heat.

Add boy choy white stalk, cover pan. Add 1/4C water for steam.

Saute 3 min., add boy choy tops. Saute till thoroughly wilted. Remove from heat.

Prepare 1lb.+ (depending on service required) thin cut chuck steak or other cheap well-marbled cuts of beef. (Optional: marinate with Nuc Cham, Viet fish sauce.)

Preheat small saute pan with scant peanut oil at medium-high heat. Saute steak 2mins. each side (medium rare). Remove, slice thin on cutting board.

Drain and place bok choy in large serving bowl.

Pour brown sauce over bok choy.

Plase sliced beef on top. Do not stir.

Serve with sushi rice in rice bowl at the table. Guests help themselves, placing food over rice.

Serve with sake, Japanese or Chinese beer.

Variations: Pork (thin sliced boneless country style ribs), lamb, duck, instead of beef.