

## Hot and Sour Cabbage

- 1 T olive oil
- 5 garlic cloves, halved
- 1 T fresh ginger, chopped
- 1/2 t red pepper flakes
- 1 Napa cabbage, cut into 4 wedges
- 1/4 c white vinegar
- 1/4 c soy sauce
- 1/2 c water
- 1/2 t cornstarch
- 1 t sugar

In an **Instant Pot**, use the sauté function to heat the olive oil on medium heat, then add garlic, ginger and red pepper. Stand cabbage wedges with root end down, tips up. Pour in vinegar, soy sauce and water. Cook on high pressure, with vent closed, for 7 minutes, releasing pressure when time is up. Use tongs to transfer cabbage onto a plate. Add sugar and cornstarch and use sauté function to boil the sauce, stirring frequently to reduce and concentrate, until thickened a tad. Pour sauce over cabbage and serve. Tasty hot or cold, serves 6.

**Jittery Cook**