



SPICY GRILLED BABY BOK CHOY

INGREDIENTS

- 2 Tbs liquid aminos or soy sauce
- 2 Tbs Asian chili garlic sauce
- 2 Tbs tablespoons olive oil
- 3 Tbs rice vinegar
- ½ tsp sugar
- 2-3 cloves finely chopped garlic
- 4 heads baby bok choy (about 1 lb. total)
halved lengthwise



INSTRUCTIONS

1. Heat grill to medium (350° to 450°). Combine soy sauce, chili garlic sauce, oil, vinegar, sugar, and garlic in a small bowl. Set bok choy in a rimmed baking dish and brush with two-thirds of soy-garlic mixture.

2. Grill bok choy, turning once, until slightly softened and streaked brown, 5 to 6 minutes total. Remove foil from leaves and set bok choy on a platter. Brush with remaining soy-garlic mixture.

Note:

You can wrap bok choy tops with foil or lay a piece of foil on the grill to keep them off the grates. This will keep the tops from cooking too fast.