

Steamed Cabbage (Sweet and Sour) •

Ingredients

Round cabbage	1 head	Ginger powder	1/2 tsp.
Rice vinegar	3 1/2 Tbsp.	Sesame oil	1/2 tsp.
Sake	2 Tbsp.	Fresh lime juice	1 tsp.
Mirin	2 Tbsp.	White pepper	pinch
Light soy sauce	1 tsp.	Candied ginger, minced ..	2 pieces
Grapeseed oil	1 Tbsp.	Salt	if needed

Directions

Remove outer leaves from **cabbage** and cut into 1 inch strips; set aside in *Large Bowl #1* — Discard core — Mince **candied ginger** fine; set aside in *Small Bowl #1* — Set up steamer

1. Steam **cabbage** strips (*Large Bowl #1*) for 6-8 minutes until tender but with slight bite. Return to *Large Bowl #1*; set aside.
2. While **cabbage** steams, heat 1 Tbsp. **grapeseed oil** in wok or skillet over medium heat. Add 1/2 tsp. **ginger powder** and bloom for 30 seconds until fragrant.
3. Add 2 Tbsp. **sake**, 3 1/2 Tbsp. **rice vinegar**, and 2 Tbsp. **mirin**. Bring to simmer and reduce by about one-third to concentrate flavors and mellow acidity, about 3-4 minutes.
4. Stir in 1 tsp. **light soy sauce**, pinch **white pepper**, and minced **candied ginger** (*Small Bowl #1*). Cook for another 1-2 minutes to integrate the **candied ginger** flavors.
5. Remove from heat and stir in 1/2 tsp. **sesame oil** and 1 tsp. **fresh lime juice**.
6. Add steamed **cabbage** (*Large Bowl #1*) to the pan with the sauce. Toss gently for 1 minute to coat evenly.

7. Serve warm or at room temperature.

Equipment Required

- Steamer setup (bamboo steamer, electric steamer, or large pot with steaming rack)
- Wok or large skillet for sauce
- Sharp knife and cutting board
- Measuring spoons and cups
- Wooden spoon or spatula
- Serving platter
- Small bowl for mincing candied ginger
- Fine-mesh strainer (optional, for lime juice)

- Use fresh **lime juice** only - bottled lacks the volatile oils needed for palate cleansing

Preparation Tips

- Cut **cabbage** strips uniformly for even cooking
- Watch steaming time carefully - smaller pieces cook faster than wedges
- Don't over-reduce the sauce - it should remain light and bright
- Bloom **ginger powder** carefully to avoid burning
- Add **sesame oil** and **lime juice** off heat to preserve delicate aromatics
- Taste sauce before final seasoning - **candied ginger** adds natural sweetness
- Toss gently to avoid breaking the tender **cabbage** strips

Mise en Place

- Set up steamer and bring water to boil before starting
- Have all sauce ingredients measured and ready
- Mince **candied ginger** finely before cooking begins
- Cut **cabbage** just before steaming to prevent oxidation
- Juice **lime** fresh and strain if desired

Make Ahead & Storage

- **Cabbage** can be cut up to *2 hours* ahead and stored covered
- Sauce can be made up to *1 day* ahead and gently rewarmed
- Add **lime juice** only when ready to serve for maximum brightness
- Best served fresh, but leftovers keep *2 days* refrigerated
- Reheat gently or serve at room temperature as a cold salad
- Do not freeze - texture will be compromised

Ingredient Tips

- Choose firm, heavy **cabbage** heads with tight, crisp leaves
- **Grapeseed oil** can be substituted with vegetable or canola oil
- Quality **sake** makes a difference - avoid cooking sake if possible
- **Candied ginger** should be soft and pliable, not dried out
- **White pepper** provides clean heat without competing with other flavors

Serving Suggestions

- Perfect as palate cleanser alongside spam musubi or other rich dishes
- Serve between every 2-3 pieces of musubi for optimal effect
- Excellent with grilled meats or fried foods
- Can be served warm or at room temperature
- Provide small chopsticks or forks for easy pickup
- Pairs well with steamed rice and other Asian-inspired sides