

Recipe modified from [epicurious.com](http://epicurious.com)

1/4 cup rice vinegar (not seasoned)

2 tablespoons soy sauce

2 ½ teaspoons sugar

1 ½ teaspoons finely grated peeled fresh ginger

1 ½ teaspoons Asian sesame oil

18 cups mixed Asian greens, (bok choy, mustard, tatsoi, etc...) larger leaves chopped or shredded

Heat vinegar, soy sauce, sugar, ginger, and sesame oil in a small saucepan over moderately low heat, stirring, until sugar is dissolved (do not let boil). Pour hot dressing over greens in a large bowl and toss well. Serve immediately.