Martha Stewart's recipe for bok choy

4 heads baby bok choy (about 1 pound)

1/4 cup white-wine vinegar (I used distilled vinegar and it was fine)

2 tablespoons tomato-based chili sauce

2 teaspoons light-brown sugar

2 tablespoons vegetable oil

Coarse salt and ground pepper

\*We mixed all the ingredients together then added the bok choy. Take the bok choy out of the sauce and lay directly onto grill and grill on low for about 5 minutes or less with the grill covered. Just keep an eye on them so they won't burn!

Passed along by CSA member Tiffany Carpenter