

CHINESE BROCCOLI

(adapted from allrecipes.com)

The Cooks Next Door

2 bunches broccoli, cut into florets
2 Tb. white sugar
1 Tb. cornstarch
2 Tb. soy sauce
1 Tb. rice vinegar
1 Tb. sesame oil
3 Tb. hoisin sauce
1 tsp. fresh ginger root, minced
2 cloves garlic, minced
Sesame seeds (opt.)

Bring a large pot of lightly salted water to a boil. Add the broccoli and cook uncovered until just tender, about 3 minutes. Drain and set aside.

Meanwhile, whisk the sugar, cornstarch, soy sauce, vinegar, sesame oil, hoisin sauce, ginger, and garlic together in a small saucepan over medium heat until thickened and no longer cloudy, 4 to 6 minutes. Toss the broccoli in the sauce, pour into serving dish, sprinkle with sesame seeds if desired, and serve.