

STEAMED BROCCOLI WITH TOASTED PECANS (for 6)

SOURCE: Modern Maturity Nov/Dec 2001

Prep/Cooking Time: about 25 minutes

Ingredients:

2 large bunches broccoli

1/2 C coarsely chopped pecans

1/4 C Chinese oyster sauce

Directions:

Cut broccoli into medium-large florets, leaving 1 1/2" of the stem. (Save rest of stems for another use) Steam broccoli in steamer basket over boiling water for 8-10 minutes, till it begins to soften & still is bright green - be sure to keep slightly soft, to contrast with the crunch of the pecans.

Meanwhile, toast pecans in nonstick skillet till they darken - do not burn them.

Put hot steamed broccoli in large bowl. Toss with toasted pecans & oyster sauce - season with salt & freshly ground black pepper to taste.