



Nice with shrimp added

豆
豉
芥
蘭

BROCCOLI FLOWERETS IN BLACK-BEAN SAUCE

Serves 2 to 4.

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|---|---|
| 1 bunch broccoli, about 2 pounds | 3 tablespoons oil |
| 1 heaping tablespoon fermented
black beans | 1 teaspoon salt |
| 1 to 2 large cloves garlic, coarsely
chopped | 1 teaspoon sugar |
| 2 quarter-sized slices peeled ginger,
coarsely chopped | 3 TBSP water or sherry |
| 2 TBSP green onions, chopped | 1 teaspoon cornstarch <u>dissolved</u>
in 3 tablespoons soy and
1 teaspoon sesame oil |

Prepare the flowerets as in the preceding recipe; save the stems for salting (*see page 378*).

Rinse the fermented black beans briefly in water and shake dry; chop them coarse. Prepare and measure out the other ingredients.

Heat a wok or large, heavy skillet over high heat until hot; add the oil, swirl, and heat for 30 seconds. Splash in the black beans, garlic, ginger, ^{and green onions} and stir briskly for 15 seconds. Add the flowerets and stir and flip for 5 seconds. Lower the heat to medium and continue to stir in fast turning motions until their color deepens. Add a little sherry or water; cover and steam-cook sizzlingly for 2½ minutes.

Uncover, stir a few times, then pour the dissolved cornstarch over the flowerets and toss until the sauce thickens. Pour into a hot serving dish and serve immediately—it is good only when piping hot.