



Nice with shrimp added

豆豉芥蘭 BROCCOLI FLOWERETS IN BLACK-BEAN SAUCE

芥蘭 *Serves 2 to 4.*

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 sizzling for $2\frac{1}{2}$ 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.