



Sesame-Ginger Steamed Broccoli



Serves 4

30 minutes or fewer

No steamer basket required for this recipe. A modest amount of liquid in a standard skillet steams the broccoli to perfection.

1 lb. broccoli, cut into medium florets (6 cups loosely packed)

2 Tbs. mirin or sake

1 Tbs. tamari

1 Tbs. minced fresh ginger

1 tsp. toasted sesame oil

1 pinch salt

1 tsp. sesame seeds

Place broccoli, mirin, tamari, ginger, oil, and 1/4 cup water in large (2- to 3-qt.) skillet. Cover, and bring to a simmer over medium heat. Steam 4 minutes, or until broccoli is bright green and crisp-tender. Sprinkle with salt and sesame seeds.

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