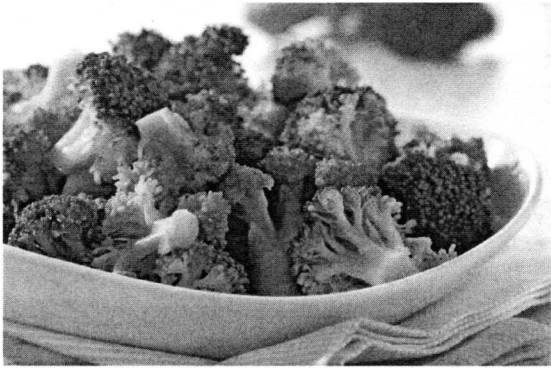


epicurious**Steamed Broccoli with Olive Oil, Garlic, and Lemon**

GOURMET MARCH 1999

**YIELD:** Serves 2**INGREDIENTS**

- 1 small bunch broccoli (about 3/4 pound)
- 1 garlic clove
- 1 1/2 tablespoons olive oil
- 1 1/2 teaspoons fresh lemon juice

← use half the lemon amount

PREPARATION

Discard tough lower third of broccoli stem. Peel remaining stem and cut crosswise into 1/2-inch-thick slices. Cut broccoli into 2-inch florets. In a steamer set over boiling water steam broccoli, covered, until crisp-tender, 4 to 5 minutes.

While broccoli is steaming, finely chop garlic and in a small skillet combine with oil, lemon juice, and salt and pepper to taste. Heat garlic mixture over moderate heat until garlic is fragrant. In a bowl toss broccoli with garlic mixture.