Broccoli with Garlic Butter and Cashews

Description

Just the right mixture of garlic and cashews with our favorite side dish, broccoli. And, so very easy to make!! If in a pinch, you could probably use frozen broccoli too, but I haven't tried."



Summary

Yield: 6
Source: cu
Prep Time: 1 1/2 hours
Category: Vegetables
Cuisine: American
Tags: excellent

Ingredients

- 1 1/2 cup fresh broccoli chopped
- 1/3 cup butter
- 1 tbsp brown sugar
- 3 tbsp soy sauce
- 2 tsp white vinegar
- 2 clove garlic minced
- 1/3 cup chopped salted cashews
- 1/2 tbsp cornstarch

Instructions

Place the broccoli into a large pot with about 1 inch of water in the bottom.

Bring to a boil, and cook for 7 minutes, or until tender but still crisp.

Drain, and arrange broccoli on a serving platter.

While the broccoli is cooking, melt the butter in a small skillet over medium heat.

Add garlic and saute 2 minutes.

Mix in the brown sugar, soy sauce, vinegar, pepper.

Stir in cornstarch.

Bring to a boil, boil till thick, then remove from the heat.

Mix in the cashews, and pour the sauce over the broccoli.

Serve immediately.