|  |  |
| --- | --- |
| |  | | --- | | Soy Sauce Broccoli  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe can make use of Riverside’s farm-fresh broccoli.  **Ingredients**   * 1 head of **Broccoli** cut into florets * 3 tbsp oil or butter * 1 tbsp butter (in addition to above) * Dash of pepper * 1 tsp garlic powder or 1 garlic clove, chopped * 1/2 tsp salt * 1/4 tsp crushed red pepper {optional} * 1 tbsp soy sauce   **Directions**   1. Cut the broccoli off the BIG stems. Wash. {If using frozen florets just cook from frozen}. 2. Heat lard, oil, or butter over medium high heat. 3. While the lard is heating up put your pepper, salt, and garlic powder {or chopped garlic} into bowl. 4. Add broccoli and HALF of seasonings to pan. Stir. Add other half of seasoning mixture. Stir again. 5. Cook on medium high for 10 min, stirring every 1-2 min to keep from burning. 6. Turn to medium-low. Add 1 Tablespoon of butter. Continue to cook and stir for about 5 minutes. 7. Turn broccoli to low. Add Soy Sauce. Cook for 1-2 minutes (or until desired doneness). We like it a little crunchy on the ends and soft on top). 8. SERVE! | |

Source: [theeasyhomestead.com](http://www.theeasyhomestead.com/mamas-soy-sauce-broccoli/)