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| Soy Sauce BroccoliC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis 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!

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