

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(32) Chinese Broccoli with Oyster Sauce

1 lb. Chinese broccoli, cleaned, cut stems in half

1 tablespoon salt

1 tablespoon oil

3 tablespoon oyster sauce

1. Boil a pot of water and add salt.
2. When water is boiling, add broccoli into pot. Let boil for 1 minute.
3. Put oil in water and pick broccoli out one by one. Drain off water.
4. Place broccoli stems on a serving plate one parallel to the other. Then lay oyster sauce on top of broccoli stems with zigzag lines.