Gingered Broccoli
From – Moosewood Restaurant Low-Fat Favorites

1 head broccoli
1 Tbsp grated fresh ginger root
2 garlic cloves, sliced
¼ cup rice vinegar
1 Tbsp hoisin sauce or sugar
2 Tbsp soy sauce

• Slice off and discard the tough base of the broccoli stems and cut the broccoli into spears.
• Combine the ginger, garlic, vinegar, hoisin sauce or sugar, and soy sauce in a saucepan.
• Bring to a boil and then ease in the broccoli.
• Steam the broccoli for 5 to 7 minutes, until tender but still brightly colored.
• Serve immediately with some of the sauce spooned over it.