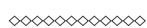


Broccoli Goma-ae

BROCCOLI WITH SESAME SAUCE



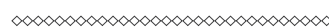
Ingredients



(Makes 4 servings)

- Broccoli1
(cut into small florets)
- Grounded sesame seeds . 5tbsp
(black or white)
- Sugar1tsp
- Mirin.....1tbsp
- Soy sauce 3tsp
- Water
- Salt

Method



1. Put the sesame, sugar, mirin and soy sauce into large bowl, and mix together.
2. Lightly salt water in a large pot and bring to boil. Once boiling, add the broccoli and cook for about 60-90 seconds.
3. Remove the broccoli from the water and drain well.
4. Add the broccoli to the sesame sauce and toss to cover the broccoli evenly. Serve at room temperature or chilled.