

## BROCOLLE AND MUSHROOMS WITH OYSTER SAUCE

2 pounds broccoli, washed, cut off heads and cut stems diagonally.

10 fresh mushrooms, cleaned and sliced.

3 tablespoons hot water

1-teaspoon cornstarch mixed

in 1 tablespoon water

### SAUCE

In a small bowl, mix together

3 tablespoons oyster sauce,

1-tablespoon soy sauce

1-teaspoon sugar

½ teaspoon MSG, optional

1-teaspoon sesame oil

Heat oil in wok. Add mushrooms and stir-fry until limp. Remove to a dish.

Heat 2 teaspoons oil in the wok, add broccoli and stir-fry until bright green in color. Add hot water, cover and steam 3 to 4 minutes or until almost cooked.

Remove cover and add mushrooms, sauce and cornstarch mixture to thicken.

Sprinkle with sesame oil and serve.