

BROCCOLI WITH MUSTARD SAUCE

Ingredients:

1 bunch broccoli
1/2 cup seasoned rice vinegar
1 tsp. Stone ground or Dijon-style mustard
1-2 cloves garlic, pressed or minced

Preparation:

Break the broccoli into bite-sized florets. Peel the stems and slice them into 1/4-inch thick rounds. Steam until just tender--about 3 minutes. While the broccoli is steaming, whisk the dressing ingredients in a serving bowl. Add the steamed broccoli and toss to mix. Serve immediately.