

## **Chinese Broccoli**

- 10 ounces Chinese broccoli (gai lan)
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 slice ginger (about 1/2-inch thick)
- Sauce:
- 3 tablespoons chicken broth or water
- 2 tablespoons oyster sauce
- 1 tablespoon Chinese rice wine or dry sherry
- 1/2 teaspoon sugar

Wash the Chinese broccoli. Cut off the ends if not already trimmed and cut into bite-sized pieces. In a large saucepan, add enough water to cover the broccoli. Add the salt, baking soda and ginger. Bring to a boil. While waiting for the water to boil, prepare the sauce. Combine the chicken broth or water, oyster sauce, rice wine or dry sherry and sugar. Bring to a boil. Turn the heat down and keep warm while blanching the broccoli. Add the Chinese broccoli to the boiling water. Cook until the stalks are tender but crisp (3 - 4 minutes). Rinse in cold running water. Drain. Pour the sauce over the broccoli.