

## **Brocc-Shiitak**

adapted from Moosewood Still Life w/ Menu by Mollie Katzen

½ lb fresh shiitake mushroom, sliced

½ cup rice vinegar (can substitute white-wine vinegar or apple cider vinegar in a pinch)

1 ½ c water

¼ c packed brown sugar

1 T soy sauce

½ t salt

6 cloves garlic

1 t crushed red pepper flakes

2 T cornstarch

2 T peanut or sesame oil

1 – 1 ½ lbs broccoli cut into 2” spears

salt to taste

2-3 scallions chopped into rings

Combine vinegar, 1 ½ c water, sugar, soy sauce, salt, garlic, and red pepper in a bowl.

Place cornstarch in a small bowl, add some of the sauce from above, whisk until dissolved, then return this mixture into the rest of the sauce. Leave the whisk in there, you'll need it again.

Place a medium-large wok or pan over high heat for a minute or two. Add the oil. After about a minute, add broccoli, salt lightly and stir-fry for a few minutes, until it turns bright green.

Add the mushrooms. Sit fry a few more minutes.

Whisk sauce from the bottom of the bowl to mix up the cornstarch. Pour sauce over wok, turn down heat and keep cooking for a few minutes until the sauce thickens up. Toss scallions in at the last minute and serve.