

# Broccoli with Garlic Butter and Cashews

## Description

Just the right mixture of garlic and cashews with our favorite side dish, broccoli. And, so very easy to make!! If in a pinch, you could probably use frozen broccoli too, but I haven't tried."

## Ingredients

- 1 1/2 cup fresh broccoli chopped
- 1/3 cup butter
- 1 tbsp brown sugar
- 3 tbsp soy sauce
- 2 tsp white vinegar
- 2 clove garlic minced
- 1/3 cup chopped salted cashews
- 1/2 tbsp cornstarch

## Instructions

Place the broccoli into a large pot with about 1 inch of water in the bottom.

Bring to a boil, and cook for 7 minutes, or until tender but still crisp.

Drain, and arrange broccoli on a serving platter.

While the broccoli is cooking, melt the butter in a small skillet over medium heat.

Add garlic and saute 2 minutes.

Mix in the brown sugar, soy sauce, vinegar, pepper.

Stir in cornstarch.

Bring to a boil, boil till thick, then remove from the heat.



## Summary

**Yield:** 6

**Source:** cu

**Prep Time:** 1 1/2 hours

**Category:** Vegetables

**Cuisine:** American

**Tags:** excellent

## **Broccoli with Garlic Butter and Cashews**

Mix in the cashews, and pour the sauce over the broccoli.

Serve immediately.