

Asparagus with Oyster Sauce

1½ lbs asparagus, trimmed
1½ tbs peanut oil (substitutions okay)
2 tbs chopped garlic
2 tbs coarsely chopped green onions
pinch of sugar
¼ cup of water
2 tablespoons oyster sauce (may be purchased for any Asian food market or some American supermarkets)
sesame seeds, to garnish

Cut the asparagus into 3 inch lengths.

Heat a wok or skillet with oil until hot (oil will be just starting to smoke).

Add garlic and green onions and stir-fry until fragrant (about 30 seconds).

Add the asparagus and sugar and stir fry for 1 minute.

Add the water and cook for another 3 minutes or until desired softness.

Add the oyster sauce and stir to mix well.

Sprinkle with sesame seeds and serve immediately.

Susan



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html