

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



A recipe from Dan Delcollo's web site

www.delcollo.us/recipeindex.html

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



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