

Peking Style Asparagus

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Pick things up Peking style. Garlic, ginger, and sherry make for a stir-fry sauce that pops with flavor.

Ingredients:

2 tablespoons vegetable oil
1 pound asparagus, cut into 1-inch pieces
2 cloves garlic, crushed
1-inch piece fresh ginger, peeled, grated
¼ cup chicken stock
¼ cup water
2 tablespoons soy sauce
1 tablespoon sherry
1 tablespoon cornstarch

Directions:

1. Heat oil in a large skillet over high. Add asparagus and cook until lightly browned, 2 to 3 minutes, stirring constantly. Add garlic and ginger and cook 30 seconds, stirring.
2. Whisk stock, water, soy sauce, sherry, and cornstarch in a small bowl. Add to skillet and cook until thickened and smooth, 2 to 3 minutes, stirring. Serve immediately.