
Broccoli Almandine

From the Victorian Christmas Dinner of the
Manassas Gourmet Club
Makes 4 - 6 servings

Quantity	Ingredients	Preparation Notes
1 bunch	Broccoli	• Wash broccoli under cold water
1 1/4 C	Boiling Water	• Cut into equal size pieces leaving 1" stem
6 Tbsp	Butter	• Arrange broccoli alternating heads and stems one layer deep in large heavy skillet.
1/3 C	Slivered Blanched Almonds	• Add water and salt
1 Tbsp	Lemon Juice	• Cover and simmer 12 - 15 minutes until crisp-tender.
1/2 tsp	Salt	• Drain, put in serving dish and keep warm.
1/8 tsp	Pepper	• Melt butter in pan over medium heat
		• Add almonds and sauté stirring for 3 - 5 minutes until golden brown.
		• Add lemon juice and pepper
		• Pour over broccoli.