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Apricot-Curry Broccoli Sauté

4 cloves garlic, minced	1 tsp. fresh ground black pepper
1/3 cup white onion, chopped fine	4 Tbsp. Unsalted butter
2/3 cup Tennessee Gourmet® Apricot & Spice (your choice of flavor)	4 cups fresh broccoli florets
1 tsp. curry powder	Kosher salt, to taste

Melt unsalted butter in skillet over low heat, as butter foams add garlic, cook for 1-2 minutes, being careful not to brown garlic. Add onion, black pepper and curry powder. Continue to cook. When onion is translucent, mix in Apricot & Spice Glaze and broccoli. Cook, without covering, stirring frequently until broccoli is tender but still has a crunch. Salt to taste.