

# Broccoli in White Wine

Printed from Broccoli Recipes at <http://www.broccolirecipes.net/>

## Ingredients:

¼ cup of olive oil.  
2 large cloves garlic, finely chopped.  
1 large bunch of broccoli, cut into flowerets.  
1 ½ cups of white wine.  
Salt, to taste.  
Freshly ground black pepper, to taste.

## Directions:

In a heavy skillet, heat the olive oil.

Remove from heat and add the chopped garlic. Stir for about 30 seconds, and return the skillet to low heat.

Add the broccoli and toss until it is coated with olive oil.

Add the wine, salt and pepper.

Simmer, uncovered, for 5 minutes.

Cover and simmer for 15 minutes.

Using a slotted spoon, transfer the broccoli to a heated bowl.

Boil the liquid in the skillet over high heat until reduced to half a cup.

Pour the liquid over broccoli and serve.