Broccoli and Hamakua Mushrooms with Lemongrass and Coconut Milk

4 servings

2 tsp. Oil, vegetable
4 oz. Hamakua Mushrooms sliced
2 pieces Shallot, minced
8 cloves Garlic, minced
2 tsp. Ginger, grated
2 pieces Jalapeno peppers, minced
¼ cup Sake
1 cup Chicken Broth, or Dashi (Japanese Stock – See Dash Recipe)
1 piece Lemongrass stem (lower one third)
2 piece Kafir lime leaves
4 tsp. Soy sauce
2 pieces Carrots, sliced
1 lb. Broccoli florets
1 cup Milk, low fat
2 tsp. Cornstarch
½ cup Coconut milk

Fresh chopped Thai basil, cilantro and lime juice to garnish

2. Add shallot, garlic, ginger and peppers.
3. Add sake, cook for 1 minute.
4. Add stock, lemongrass and lime leaves.
5. Bring to a boil. Reduce to simmer and cook, covered for 10 minutes.
6. Add soy sauce, carrots and broccoli. Cover and steam for 5 minutes.
7. Combine some of the milk with the cornstarch to make a slurry. Add the rest of the milk to the pot.
8. Add cornstarch/milk slurry. Bring to a boil and remove from heat.
9. Stir in coconut milk and herbs. Squeeze lime juice to taste.
10. Serve over brown rice