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"Preserve today, Relish tomorrow"

Waste not want not! Save those broccoli stems and turn them into a super-easy appetizer. A simple marinade of olive oil, white wine vinegar, garlic, and a touch of salt turns the stems into delicious bite-size party fare to serve with cocktails or as part of a charcuterie board. But don't stop there – they are also delicious as a simple side dish, especially for grilled chicken, or tossed into a salad.

Marinated Broccoli Stems

Serves 4

3 to 4 broccoli stems
¼ to ½ tsp fine salt
1 large garlic clove, minced
1 tbsp white wine vinegar
2 tbsp extra virgin olive oil

Peel broccoli stems and slice ½" thick.
Toss the slices with the salt. Place in a covered jar and refrigerate overnight.

The next morning, pour off the liquid that accumulated in the jar.

Add the garlic, vinegar and oil and stir well. Return the jar to the refrigerator and allow to marinate for several hours before eating.

The marinated stems will keep, refrigerated, for about a week (but the color will fade).

Recipe source: Slightly adapted from Martha Rose Shulman via Los Angeles Times

