

## STIR-FRIED ASPARAGUS WITH SHIITAKE MUSHROOMS

### INGREDIENTS

2 tablespoons water  
1 tablespoon soy sauce  
1 tablespoon dry sherry  
2 teaspoons packed brown sugar  
2 teaspoons grated fresh ginger  
1 teaspoon toasted sesame oil  
1 tablespoon vegetable oil  
1 pound asparagus, trimmed and cut on bias into 2-inch lengths  
4 ounces shiitake mushrooms, stemmed and sliced thin  
2 scallions, green parts only, sliced thinly on bias

### DIRECTIONS

Combine water, soy sauce, sherry, sugar, ginger and sesame oil in a bowl.

Heat vegetable oil in 12-inch nonstick skillet over high heat until smoking. Add asparagus and mushrooms and cook, stirring occasionally, until asparagus is spotty brown, 3 to 4 minutes. Add soy sauce mixture and cook, stirring once or

twice, until pan is almost dry and asparagus is crisp-tender, 1 to 2 minutes. Transfer to serving platter, sprinkle with scallion greens, and serve.