

# BROCCOLI WITH RAISINS AND PEANUTS

**By Chef Juan Lara**  
**20 servings**

## Ingredients

2 crowns of broccoli  
2 cups raisins  
2 cup roasted peanuts  
8oz butter

## Preparation

1. Cut broccoli into florets , blanch in boiling water for 2 minutes, remove and place in a pan.
2. Chop peanuts and raisins or place in a food processor. Then add into in a mixing bowl.
3. In a sauce pan melt butter until clarify or brown butter. Next, add butter to the raisins and peanut mix . Blend with a wooden spoon.
4. Top with broccoli florets and place in the oven for about 5 minutes or until hot. Serve warm.