

Herbed Broccoli (Brian Keck)

3 lb. broccoli
3 chicken bouillon cubes
2 c. boiling water
¼ c. chopped onion (1 small)
1 t. marjoram
1 t. basil
3 T. melted butter or margarine

Wash broccoli, remove large leaves and cut off ends of stocks. Cut large stalks in half lengthwise. Dissolve bouillon cubes in water in large skillet. Add onion, marjoram, basil, and broccoli. Cover; cook quickly, about 10 minutes or until just tender. Drain. Add butter or margarine. Makes 8 servings.