

CHOP SUEY

- 1 teasp. ginger
- 1 1/2 c. bouillon water or meat stock
- 1 1/2 lbs. lean pork
- 3 tabbsp. lard
- 1 c. mushrooms
- 1 c. onions
- 1 1/2 c. celery
- salt & pepper
- 3 tabbsp. soya sauce (worcestershire sauce)
- 1 can bean sprouts (chop suey vegetables)
- 4 tabbsp. corn starch

Cook pork & mushrooms in hot lard until lightly brown. Add onions seasonings & bouillon. Cover & cook till tender 1/2 hr.

Add soya sauce, bean sprouts & additional seasonings. Thicken with corn starch mixed to a paste. Cook slowly for 10 min.