

Chop Suey

- 2 tbsp. butter
- 1 large onion (1 cup)
- (16 oz.) can - chop suey vegs.
- 1 cup sliced celery
- $\frac{1}{2}$ tsp salt & pepper
- 2 cups finely chopped beef pork, chicken (or venison)
- 2 tbsp. cornstarch
- $\frac{1}{4}$ cup water
- 1 tbsp. sugar
- 1 " soya sauce

Melt butter add onion saute over low heat until tender. Drain chop suey vegs. measure $\frac{3}{4}$ cup liquid, add to onion. Stir in vegs, celery, s + p., bring to boiling. Simmer 5 mins. then add.

Combine c. starch & sugar blend in water &
soya sauce to paste. Stir in meat. Heat
till thick. Simmer.