

CHOP SUEY (Mrs. Chet)

2# Beef Brown meat, add water & simmer
1# Pork Cook until partly tender.

1 cup onions For each pound of meat.
1 cup celery Add and cook until tender

Add Chop Suey Sauce, until brown (5T) 1T # meat
Thicken with corn starch

Salt to taste

Serve on deep platter with choi mein noodles
sprinkled over top.

Meat Jaws:

4 # Beef

2 # Pork

6 c celery

6 c onion (less)

1 T. Soy sauce per # meat