

CHOP SUEY

Bernadine Cwan

4 T. oil
1½ lbs. chop suey meat
½ c. flour
3 beef bouillon cubes
3 T. soy sauce
1 T. bead molasses

3 c. water
1 can Chinese vegetables
1 lg. onion, sliced
2 c. celery, chopped
Salt and pepper

Roll the meat into seasoned flour. Brown in large pot. Boil water in saucepan. Add bouillon cubes, soy sauce and molasses into the sauce. Add the rest of the ingredients to the meat. Simmer about 1 hour. Serve on rice.