

Chop Suey

Glaray-Sue Lacy, Kermit, West Virginia

Servings: 6



Chop Suey - everybody's favorite pseudo-Chinese dish. You'll find a number of Chinese Chop Suey recipes made with everything from beef to tuna and soy beans. This one is made with Pork and I think you find it taste better than some of the others.

Ingredients

1½ pounds pork tenderloin, cut in small cubes
1 bunch celery, chopped fine
1 pound onion, chopped fine
1 can bean sprouts, drained
Soy Sauce
cooked rice

Cooking Method

Fry pork until brown on all sides.

1. Add soy sauce to taste; add celery and onions.
2. Add 1 cup water let simmer until tender. (Should cook 30 to 45 minutes).
3. Add more soy sauce to taste.
4. Add bean sprouts about 10 minutes before serving.

Serve on bed of rice.