

Chop Suey

8 Servings

Ingredients:

1 pound medium dice boneless pork
1 pound medium dice boneless beef
3/4 pound medium dice boneless veal
3 tablespoons peanut oil
1 cup water
3 cups 3/4-inch bias-sliced celery
2 cups medium dice onions
3 tablespoons cornstarch
1/4 cup water
1/4 cup soy sauce
1/4 cup molasses
2 cups bean sprouts
2 cups sliced water chestnuts

Directions:

HEAT OIL IN A WOK, OVER A VERY HIGH FLAME
ADD PORK, BEEF, AND VEAL
STIR-FRY UNTIL BROWNED ON ALL SIDES
REDUCE HEAT, COVER, AND SIMMER FOR 10 MINUTES
COMBINE CELERY, ONIONS, AND 1 CUP WATER IN A SAUCEPAN, OVER A HIGH FLAME
HEAT TO A BOIL, REDUCE HEAT, AND SIMMER FOR 20 MINUTES DISSOLVE
CORNSTARCH IN 1/4 CUP WATER
COMBINE ALL INGREDIENTS WITH MEAT IN WOK
HEAT AND STIR OVER A MEDIUM FLAME, UNTIL THICKENED
SERVE HOT, WITH RICE