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AMERICAN CHOP SUEY

- 1/8 Pound Salt Pork, Diced
- 1/2 Pound Round Steak, Cubed
- 1/4 Pound Veal, Cubed
- 1/4 Pound Pork, Cubed
- Flour
- 1 1/2 Cups Diced Celery
- 1 1/2 Cups Diced Onion
- 1/2 Cup Sliced Mushrooms
- 1/2 Cup Ketchup
- 1/2 Cup Boiling Stock or Water
- 1 Tablespoons Worcestershire Sauce
- 1 Tablespoon Soy Sauce
- Salt and Pepper to Taste

DIRECTIONS

1. Cook salt pork until crisp, remove from pan.
2. Dredge meats with flour and brown in salt pork drippings.
3. Add remaining ingredients and simmer for 45 minutes.
4. Serve with rice or noodles.