



AMERICAN CHOP SUEY

- 1 Pound Ground Pork
- 1 Onion, Sliced
- 2 Cups Diced Celery
- 1 Bell Pepper, Minced
- 3/4 Cup Uncooked Rice
- 5 Cups Beef Stock
- 2 Teaspoons Salt
- 1/2 Teaspoon Pepper
- 2 Tablespoons Soy Sauce

DIRECTIONS

1. Cook pork until browned in a large saucepan.
2. Add all remaining ingredients.
3. Simmer for 40 minutes.
4. Uncover for the last 10 minutes.
5. Serve hot.