



SUKIYAKI

- 2 Pounds Sirloin, Sliced
- 2 Ounces Beef Suet or 3 Tablespoons Oil
- 1/2 Cup Thinly Sliced Onions
- 6 Scallions, Sliced
- 1 Can Bamboo Shoots
- 2 Cups Mushrooms, Thinly Sliced
- 1/2 Cup Chinese Cabbage
- 1/2 Cup Cubed Tofu
- 1/4 Cup Soy Sauce
- 1/2 Cup Stock
- 1 Teaspoon Sugar

DIRECTIONS

1. Heat oil in a wok or skillet.
2. Sauté sirloin until brown.
3. Push meat to the side and add the onion, scallions, mushrooms and cabbage.
4. Sauté until golden, about 7 minutes.
5. Mix together soy sauce, stock and sugar.
6. Pour in liquid a little at a time and mix with vegetables and meat until hot.
7. Add bamboo shoots and tofu and cook 4 minutes.
8. Adjust seasonings.
9. Serve over rice.