



THIRTY MINUTE CHOP SUEY

- 1 ½ Pounds Ground Pork
- 2 Tablespoons Butter
- 3 Cups Chopped Onions
- 3 Cups Chopped Celery
- ¾ Cup Chopped Celery Tops
- 8 Ounces Sliced Mushrooms
- 2 Bell peppers, Chopped
- 3 Bouillon Cubes
- 3 Cups Hot Water
- ½ Cup Flour
- 1 Tablespoon Soy Sauce

DIRECTIONS

1. Brown pork in butter in a large skillet.
2. Add onions, celery, celery tops, mushrooms and bell peppers.
3. Dissolve bouillon in hot water; add to pork mixture.
4. Cook over low heat until meat is well done, about 15 minutes.
5. Stir in flour, blend with small amount of water.
6. Stir until mixture is thickened; add soy sauce.