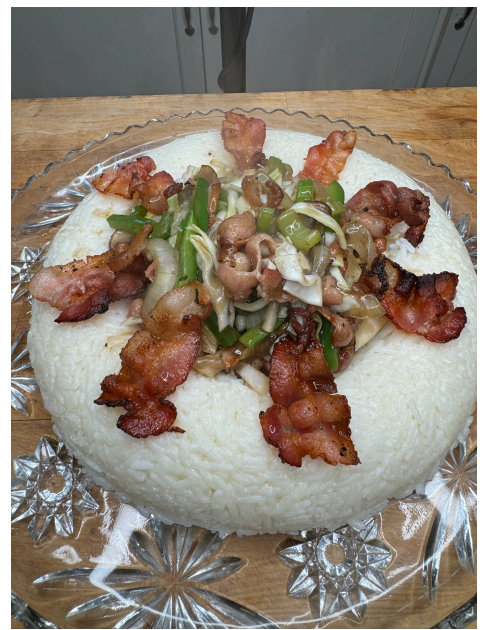




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BACON CHOP SUEY

- 1 Cup White Rice, Uncooked
- 1/2 Pound Sliced Bacon
- 1 Cup Sliced Onions
- 1 1/2 Cups Sliced Celery
- 1 Cup Sliced Mushrooms
- 2 Cups Water
- 1 1/2 Tablespoons Cornstarch
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 1/2 Teaspoons Soy Sauce
- 2 Cups Shredded Cabbage
- 1 Cup Sliced Green Peppers

DIRECTIONS

1. Cook rice and keep hot.
2. Fry half the bacon until crisp but not brittle. Remove and reserve.
3. Brown onions, celery and mushrooms in bacon fat.
4. Blend water with cornstarch.
5. Stir into onions.
6. Simmer, covered, for 10 minutes.
7. Add salt, pepper, soy sauce, cabbage, green peppers and crisp bacon.
8. Cook, covered, until just tender.
9. Fry remaining bacon.
10. Make a ring of cooked rice on a platter.
11. Pour suey in the center.
12. Garnish top with bacon slices.