



That Good Navy Chow!

PORK CHOP SUEY

Portion: Approx. 8 ounces chop suey.
Approx. 6 ounces rice.

Ingredients

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| Pork, bone-in, or | 35 pounds |
| Pork, boneless | 25 pounds |
| Meat Stock or water | (Approx. 1 gallon) |
| Salt | 6 ounces (Approx. $\frac{3}{4}$ cup) |
| Pepper | $\frac{1}{4}$ ounce (Approx. $\frac{3}{4}$ tablespoon) |
| Onions, thinly sliced | 4 pounds (1 gallon) |
| Celery, cut in strips | 8 pound (2 gallons) |
| Cornstarch | 11 ounces (Approx. 1 pint) |
| Bean sprouts | 13pounds, 4 ounces (2 No. 10 cans) |
| Soy sauce | (Approx. 1 pint) |
| Rice, cooked | 27 pounds (Approx. 4 gallons) |

Cut meat into cubes or strips 1 x $\frac{1}{2}$ x $\frac{1}{i}$ inch. Cook until browned. Cover with stock or water. Add salt and pepper. Let simmer 1 hour. Add onions and celery to meat. Continue cooking 30 minutes. Make a smooth paste of cornstarch and part of water from sprouts. Drain liquid from meat and vegetables. Stir cornstarch into hot liquid. Add cooked meat, bean sprouts and soy sauce. Cook until thickened. Serve chop suey on cooked rice.

Variation

Beef or Veal Chop Suey

Beef or veal may be used in place of pork. Cook meat in 1 pound (1 pint) fat until browned.

Source: The Cookbook of the United States Navy, Revised 1944.
Which can be found in the Tin Can Sailors Library (Not for Sale)