



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Chop Suey

1 lb. Chop Suey meat

½ tsp pepper

1-28 oz can chop suey vegetables

5 tbsp corn starch

2 tbsp bead molasses

¼ cup oil

3 cups chopped celery

1 can bamboo shoots

½ cup soy sauce

1 tsp salt

2 tsp sugar

2 cups water

½ cup cold water

Heat oil, salt and pepper. Add celery and meat and cook for 5 minutes. Add sugar and 2 cups of water. Drain vegetables and bamboo shoots. Add to meat mixture along with soy sauce. Cook for 10 minutes. On the side, blend cold water with cornstarch. When well blended, mix with meat and vegetables. Add bead molasses and cook for 20 minutes. Serve over rice.

10717 S Ridgeland Ave  
Chicago Ridge, IL 60415

Phone: 708-636-3437  
[www.JackandPats.com](http://www.JackandPats.com)