



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Mom's Ch'ao Mein

1 lb pork, diced
1 t salt
2 T fat
1 medium onion
1 cup finely chopped celery
½ cup mushrooms, sliced
1 can bean sprouts
1 can bamboo shoots and/or water chestnuts
2 cups water
1 T corn starch
1 T water
1 T sugar
2 T soy sauce
¼ cup toasted almonds

Brown pork, season, then add fat, sliced onion, celery, mushrooms, drained bean sprouts, and bamboo shoots.
Cook until vegetables are golden brown
Add water and simmer 20 to 30 minutes
Slowly stir in corn starch blended with water
Cook 10 minutes
Add sugar and soy sauce to taste
Top with toasted almonds
Serve hot over fried noodles