



Pork Chop Suey

This vintage recipe is from 1949's Enjoy Chinese Cooking at Home by Richard Wong, founder of the Red Dragon Inn, which was located at 140 West 4th Street in New York City.

1 1/2 lbs. sliced raw pork
3 cups sliced Spanish onions
3 cups sliced celery
3 cups bean sprouts
2 cups stock or bouillon
1/2 tsp gourmet powder(MSG)
Salt & Pepper to taste
2 1/2 Tbsp corn starch
2 1/2 Tbsp soy sauce
4 Tbsp oil or lard

Slice pork in 1/8" thin slivers. Cut celery into one inch long pieces, then slice thin. Mix starch, soy sauce and gourmet powder in 1/4 cup of cold water and set aside. Place oil, salt and pepper in hot skillet, add pork and saute 3 minutes. Add vegetables and stock, mix well, cover and cook 10 minutes. Add starch mixture, mix thoroughly, keep stirring until sauce thickens smoothly. Serves 4 to 6.
