



New India Food Store

Gateway to Real Indian Taste

Chop Suey RECIPE

(Estimated cooking and preparation time: 45 minutes)



Cooking Instructions

- 1) In a big pan or wok, sauté garlic, onions then add in the pork, chicken liver and gizzard. Add 1 cup of stock, pinch of salt and simmer for 15 minutes or until pork and chicken giblets are cooked.
- 2) Mix in the shrimp then all the vegetables. Add the remaining 1 cup of stock, patis and the dissolved cornstarch. Cook for about 10 minutes or until the vegetables are done. Add the sesame oil.
- 3) Salt and pepper to taste.
- 4) Serve hot with rice.

Ingredients

1/4 kilo pork, sliced into small pieces
1/4 kilo shrimps, shelled, deveined and halved
1/4 kilo chicken liver and gizzard, sliced to small pieces
1/4 kilo cauliflower, broken to bite size
1/4 kilo string beans
1/4 kilo snow peas (sitsaro)
1/4 kilo cabbage, cut into squares
2 stalks of leeks, cut into 2" long pieces
3 stalks celery, cut into 2" long pieces
5 cloves garlic, diced
2 onions, diced
1 carrot, sliced thinly
1 piece red bell pepper, cut in strips
1 piece green bell pepper, cut in strips
2 tablespoons of cornstarch, dissolved in 1/4 cup of water
2 cups chicken stock (broth)
3 tablespoons of sesame oil
3 tablespoons of patis (fish sauce)
4 tablespoons of corn oil or vegetable oil
Salt to taste