

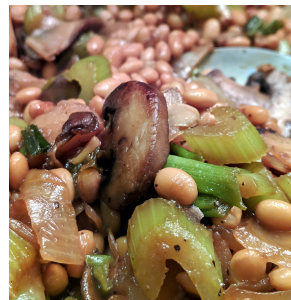
Vegetarian/Soybean Sukiyaki

- A: 4T oil
1C onions, sliced
1C celery, sliced
1/2C water chestnuts, sliced
1C mushrooms, sliced
- B: 1C soybeans, cooked
1C green onions, sliced
- C: 1/4C soy sauce
1 1/2C broth, vegetable or chicken
2T brown sugar
1t pepper

1. Saute (A) until onions are translucent.
2. Add (B) and mix.
3. Combine (C) in bowl, and pour into wok. Cook 5 minutes.
4. Serve over rice or noodles.

Servings: 6

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From the kitchen of David and Jennifer Deaven