

## Vegetarian/Soybean Sukiyaki

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- 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 vegetable or chicken broth  
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.