

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.