

Alberta Lamb Suey



Ingredients:

2 Tbsp. butter or margarine
1.5 cups Alberta Lamb strips, 2 x 1/4 x 1/4 "
1 small onion, sliced and separated into rings
1/2 can (8 oz.) water chestnuts, sliced
3/4 cups water
1 Tbsp soy sauce
1 Tbsp cornstarch
3/4 tsp. instant beef bouillon
1/2 tsp. salt
1 package (6 oz.) frozen pea pods
Hot cooked rice or chow mein noodles

Method:

Melt butter in 8" skillet; cook and stir meat and onion over medium heat until lamb is brown and onion is tender. Add remaining ingredients, except pea pods and rice. Heat to boiling, stirring occasionally. Add pea pods; cover and simmer 5 minutes. Serve on rice or noodles.

Recipe courtesy of Janine McMillan

Your Notes



You've got **GREAT** taste!

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