Number of servings: 4
* 1 recipe will make 16-20 “taste” servings

Ingredients:
- ½ (12-ounce) can luncheon meat
- 2 (10-ounce) packages chop suey mix
- ½ cup oyster sauce
- 2-3 tablespoons water
- 2 (10-ounce) packages refrigerated chow mein noodles

Directions:
1. SLICE luncheon meat into strips.
2. In a large pot, COOK luncheon meat.
3. ADD chop suey mix, MIX.
4. In a small bowl, COMBINE oyster sauce and water (to total about ⅔ cups), and POUR over vegetables. MIX well.
5. ADD noodles and MIX.

Variations:
Use other sliced meats.
Use 1½ cups of vegetables. Any combination of sliced carrots, celery, broccoli, string beans, watercress, cabbages, and/or bean sprouts.
For topping add:
- scrambled eggs (sliced thinly), green onions (cut into 1-inch lengths), or Chinese parsley (cut into 1-inch lengths)

Equipment
- Electric skillet or hot plate and wok
- Knife
- Cutting board
- Colander
- Measuring cups
- Measuring spoons
- Tongs or mixing spoons
- Plates and forks

* Always practice safe food handling techniques. Refer to Food Safety section.