Gon Lo Mein

**Ingredients:**
- ½ (12 ounces) can luncheon meat
- 2 (10 ounces) packages chop suey mix
- ½ cup oyster sauce
- 2-3 tablespoons water
- 2 (10 ounces) 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)

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