

Pork Chinese Noodles

1 - 2 packages chow mein noodles

7/8 bottle soy sauce (about 1 cup, more or less)

1 can mushrooms, stems and pieces

2 pounds pork steak, (cut in 1/2" pieces)

1 dried onion, (chopped fine)

3 - 4 stalks celery, (chopped)

Prepare noodles in boiling water. Drain. Pour on soy sauce (Cover all noodles, but no standing or dripping sauce). Fry vegetables until partially done, add to noodles. Fry pork till completely done. Add to other mixture. Bake 1 hour in 350° oven.

(Easy on the salt - none is necessary)

*This was one of Grandma Koellmermeier's recipe's from **The Farmer's Almanac.***