

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Sweet & Sour Pork with Rice (Maddy Devita)

Ingredients:

- 1 lb pork cutlets cut into bit sized pieces
- ½ cup brown sugar
- ⅓ cup ketchup
- 1 tsp garlic
- 2 cups beef bouillon
- 3 tbs corn starch
- 1 pepper diced
- 1 onion sliced
- 1 can water chestnuts (optional)
- 3 stalks celery sliced
- ⅓ cup vinegar

Directions:

1. Put everything into a frying pan except the beef bouillon and corn starch.
2. Fry until pork is tender.
3. Mix beef bouillon and corn starch then mix in with pork mixture.
4. Pour over white rice.