

Bahmie



Ingredients

2-3 lbs cubed pork (or chicken works well also)
7 tbsp butter/margarine
3 sliced onions
4 sliced stalks celery with leaves
1 large crushed clove garlic
2-3 tsp ginger
1/4 tsp cumin
2-3 tbsp EACH soy sauce and water
2 beef bouillon cubes

1 can drained bean sprouts
1 can sliced water chestnuts
1 lb egg noodles
Optional ingredients: crushed pepper, cut up cooked shrimp,
beef, sliced cabbage, sliced leeks, bok choy, zucchini
and mushrooms



Directions

Salt and pepper the pork and fry in 4 tbsp butter until browned. Remove and set aside. Add 3 tbsp butter to frying pan and sautee the onions, celery, and garlic, then add the ginger through bouillon cubes, mixing very well. Add the pork, cover and simmer 20-30 minutes. Cook noodles, drain well. Place in a large pot with pork mixture, sprouts and water chestnuts (add any additional optional ingredients at this time). Mix well, cover and place in 300 degree oven for 45-60 minutes, stirring several times, until hot. Serve with additional soy sauce, lemon wedges and omelet if you like it the traditional way.
