

USE leftovers and make a GREAT stir fry

Olive or peanut oil

1 large onion chopped into bite size pieces

1" size piece of fresh ginger diced

1 clove of garlic diced

Green or red peppers chopped

Frozen or fresh peas

Carrots chopped

Celery chopped

Mushroom chopped

Leftover Beef/pork/chicken/venison or other leftover meat

(could use several types of meat – chopped)

Hot pepper flakes or small hot pepper diced

2 tsp Sesame oil

Hoisin sauce

Soy sauce

Szchwan pepper sauce (if available)

Leftover rice (or make a fresh batch and cool)

Put peanut oil in a wok. Heat. Add onion, ginger, carrots, and garlic. Simmer for 2 minutes. Add mushrooms, celery, meat, and hot pepper flakes and cook and stir for several more minutes. Add sesame oil, hoisin sauce and soy sauce. Stir in. Add rice and stir in. Mix in a bit of Szchwan pepper sauce to taste (optional). Serve immediately while hot.