Sukiyaki (for 100 People)

Makes 100 servings

Ingredients

- 1 1/2 cups oil
- 3 lbs mushrooms
- 8 lbs thin sliced steak
- 10 bunches green onions, chopped
- 20 dry onions, sliced
- 6 bunches (or 60 stalks) celery, chopped
- 20 cups bamboo shoots, drained
- 20 carrots
- 7 cups soya sauce (note: 5 oz bottle = 1 cup)
- 7 1/2 cups brown sugar (note: 3 boxes)
- 6 bunches watercress

Instructions

The following instructions are written per pan (one pan full at a time):

1. Heat skillet very hot with 2 tablespoons oil.
2. Add meat and mushrooms; stir.
3. Add 3/4 cup soy sauce and 1 cup water.
4. Add 3/4 cup brown sugar; bring to a boil.
5. Add bamboo shoots, carrots, and dry onions.
6. Cook 3 minutes, then add celery.
7. Cook 3 more minutes, then add green onions and watercress.
8. Cook for a few seconds.
9. Serve on rice.

Sukiyaki (for 100 people)

1½ cups oil — 3 lbs Mushrooms
8 lbs. thin sliced stake
10 bunches green onions Chopped
20 dry onions sliced
6 bunches or 60 stalks Celery Chopped
20 cups bamboo shoots drained
20 Carrots
7 Cups Soya sauce 5 oz bottle 1 c.
7½ Cups brown sugar - 3 boxes
6 bunches Water Cress

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one pan full

Heat skillett hot - 2 tablespoons oil

add meat - Mushrooms stirr

" 3/4 cups soy sauce - 1 cup Water

3/4 cups Sugar bring to boil add

bamboo shoots, Carrots Dry onions

Cook 3 minutes - add celery

Cook 3 more minutes - add

green onions, Water Cress cook

for few seconds serve on rice

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