



...from our kitchen to yours

Shrimp Egg Fu-Yung

- 2 Tbsp butter or margarine
- 1 ½ cups sliced fresh or canned mushrooms
- 2 Tbsp minced onion
- ½ cups diced celery
- 6 eggs
- 3 packets **G Washington's Golden Seasoning & Broth**
- ¾ cups drained canned bean sprouts
- ¾ cups cooked or canned deveined shrimp, cut up
- 2 Tbsp salad or peanut oil

Melt butter. Saute mushrooms for 1 minute. Add onion, celery and cook for 5 minutes longer. Remove from skillet. Beat eggs until bubbly and stir in **G Washington's Seasoning & Broth**. Stir sautéed vegetables, bean sprouts, shrimp into egg seasoning mixture. Heat oil in skillet. Drop mixture by tablespoonfuls into hot oil. Cook until firm and browned on one side. Turn and cook on second side. Serve immediately.

Serves 4

