

BEEF AND ASPARAGUS WITH BLACK BEAN SAUCE by Richard and Pam Wright

Serves 60

Here is a recipe that won't take all day to cook and has minimum ingredients. Figure about 1/3 pound of meat per person.

25# London Broil cut of beef, sliced thin against the grain and again in 1.5 inch pieces

4 10 oz jars Black Bean Sauce, (strong and thick so you may want to add a jar at a time)

10# asparagus, break off hard bottom pieces and slice into 1.5 inch pieces

Brown the meat in oil to about medium rare. If too much liquid results from browning the meat, pour some off. Add the Black Bean Sauce and braise for about 30 minutes. Add the asparagus and cook another 15 minutes or to desired doneness for the asparagus. Add soy sauce if more flavor or sauce is desired.

FAUX FRIED RICE

2 5# bags Jasmine rice, rinsed

1 1/2 c water for each bag of rice

4 bunches scallions, diced, reserve some to garnish after baking

1 1# bags frozen petit peas

Teriyaki sauce to taste

Pour each bag in its own baking pan, add water and teriyaki sauce and stir. Add scallions and peas, stirring them into the rice. Cover and bake at 375F for 30 minutes.