

# HONG KONG PASTA FORMS

會長樂美部建

## CRAB FOO YUNG

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|--|-------------------------------------|
| 1 pound crab meat, fresh or frozen<br>or | 1/2 cup finely chopped green onions |
| 3 cans (6 1/2 ounces) crab meat          | Dash pepper                         |
| 6 eggs, beaten                           | Foo Yung Sauce                      |
| 1 can (1 pound) bean sprouts, drained    | 1 tablespoon toasted sesame seeds   |

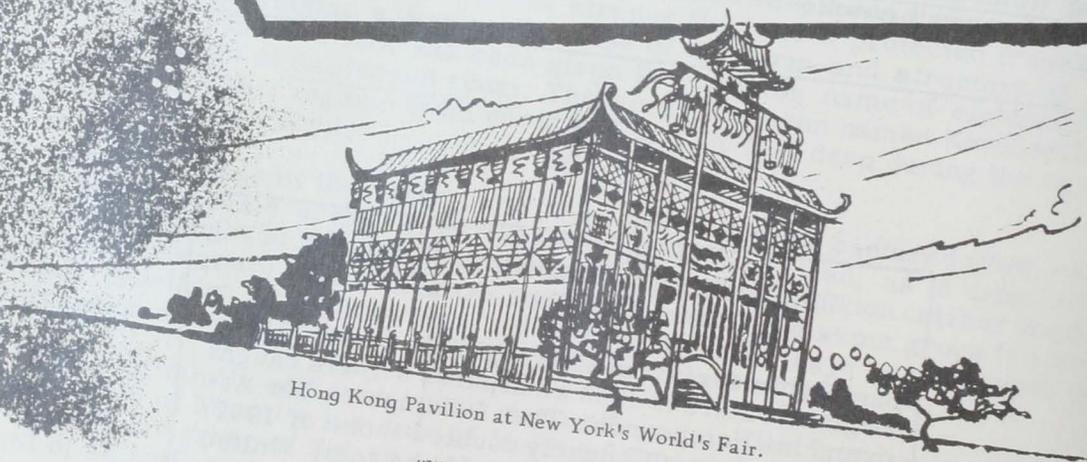
Thaw frozen crab meat or drain canned crab meat. Remove any remaining shell or cartilage from crab meat. Combine all ingredients except sauce and sesame seeds. Pour 1/2 cup crab mixture onto a hot greased griddle or frying pan. Fry about 2 minutes or until browned on the underside. Turn and fry about 2 minutes more or until bottom is browned. Drain on absorbent paper. Keep warm. Pour Foo Yung Sauce over patties and sprinkle with sesame seeds. Serves 6.

## FOO YUNG SAUCE

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|--------------------------|--------------------------|
| 2 chicken bouillon cubes | 2 tablespoons cornstarch |
| 1/2 teaspoon sugar       | 2 tablespoons soy sauce  |
| 2 cups boiling water     |                          |

Dissolve bouillon cubes and sugar in boiling water. Dissolve cornstarch in soy sauce. Add to bouillon mixture and cook until thick and clear, stirring constantly.

Source: Bureau of Commercial Fisheries, U. S. Department of the Interior



Hong Kong Pavilion at New York's World's Fair.

--"World's Fair Seafood Fare," Special Fisheries Marketing Bulletin, issued by the U. S. Bureau of Commercial Fisheries as a part of its continuing consumer education program in cooperation with the commercial fishing industry.