

## Stir Fry Bitter Melon



### Instructions:

1. Wash bitter melon and cut in half, then scoop off seeds. Slice into thin pieces and set-aside.
2. Slice meat then set-aside.
3. Put oil into a wok or pan heat to medium high then add meat cook until done.
4. Add bitter melon and all the seasoning let it cook until the bitter melon tender.
5. Best to serve with rice and hot.

### Ingredients:

- 4 fresh bitter melon (sliced thin across)
- 1 lb sliced meat (any kinds)
- 2 tbsp oil
- 1 tsp salt
- 1 tsp chicken bouillon
- 1 tbsp oyster sauce

