

## Barbecued Veal with Rice

3 pounds boneless breast of veal, cut in 2 inch cubes  
2 tlbs. fat

1 8 ounce can (1 cup) seasoned tomato sauce

1/2 cup catsup

1/2 cup water

1 medium onion, sliced

1/2 cup chopped celery

2 tlbs. brown sugar

2 tlbs. prepared mustard

1 tlbs. Worcestershire sauce

Hot cooked rice

Brown veal slowly on all sides in hot fat; season with salt and pepper. Combine remaining ingredients except rice, and pour over meat. Cover and simmer \* (don't boil) till tender, about 2 hours, removing ~~cover~~ last 20 min. Spoon off excess fat. Mound rice in center of platter; circle with the meat. ladle the sauce over meat and rice. Makes 6 servings.

\* Or cover and bake in moderate oven (350) 2 hours or till tender.