**GRILLADES** BETH TROENDLE

2 ½ VEAL ROUNDS SLICED

5 TBLS BACON DRIPPING

3 TBLS FLOUR

3 ONIONS CHOPPED

6 GREEN ONIONS CHOPPED

2 GARLIC CLOVES

1/3 BUNCH CELERY CHOPPED

2 CUPS CANNED TOMATOES

2 CUPS BEEF OR VEAL STOCK

3 SMALL BAYLEAVES

2 TSP THYME CRUSHED

1 TBLS WORCHESTERS SAUCE

2 TBLS KITCHEN BOUQUET SALT AND PEPPER TO TASTE

Brown meat in bacon drippings and place on platter, add flour to drippings and mix til rich brown.

Add veggies except tomatoes and sauté til transparent

Add meat to pot and remaining ingredients.

Simmer 3 hours………….. may need to add water ………….. remove bayleaves before serving

MAY SERVE OVER GRITS, RICE OR MASHED POTATOES