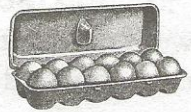




# That Good Navy Chow!



## BRAISED VEAL PATTIES

Portion: 2 patties

100 portions

Veal, bone-in, 45 pounds

or

Veal, boneless, 31 pounds

Bread crumbs, soft, 7 pounds, (approx. 3 ½ gallons)

Onions, minced, 5 pounds, (approx. 3 ¾ quarts)

Salt, 5 ounces, (approx. 10 tablespoons)

Pepper, ¼ ounce (approx. ¾ tablespoons)

Worcestershire sauce, 4 ounces, (approx. ½ cup)

Meat stock, or water (approx. ¾ gallon)

Fat, 2 pounds, (approx. 1 quart)

Cut meat into 1 to 2-inch pieces. Grind.

Mix together veal, bread crumbs, onions, salt, pepper, Worcestershire sauce, and stock or water. Mix thoroughly.

Shape into 3 to 3 ½ ounce patties, 1 inch thick.

Fry in hot fat until browned on both sides.

Place in roasting pans. Add small amount of water to cover bottom of pan. Cover pan tightly.

Bake in slow oven (325° F.) approximately 60 minutes or until tender.

Note.- 1. Barbecue Sauce may be used for part of or all of the liquid in Braised Veal Patties.

2. Serve with Barbecue Sauce or Tomato Sauce.

Source: The Cookbook of the United States Navy, Revised 1944