



VEAL CACCITORE 10 LB RECIPE

1 Large Onion, chopped
1 ½ Clove fresh Garlic
1/3 Cup Olive Oil
2 Cups White Wine
10 pounds BERRY Veal for Stew

Simmer on stovetop in large pot until meat browns 10-20 minutes.

ADD:

1 Tablespoon Garlic Powder
2 Tablespoons Chopped Basil
4 Tomatoes Diced
8 Green Peppers Sliced
64 ounces Tomato Sauce (or according to taste)
Salt, Pepper, and other Spices to taste

Cook over low heat for 1 ½ hours.

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