



## Sweet and sour veal barbecue with blueberries

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### Ingredients

200 g blueberries  
600 g veal meat (lean part)  
1 l red wine  
200 sp. red wine vinegar  
50 g sugar  
1 pinch of mustard seeds  
1 pinch of clove  
5 juniper berries  
2 bay leaves  
1 onion  
Salt and pepper

### Method

- 1) cut the meat into cubes
- 2) marinade the veal in a mixture of wine, vinegar, bay leaves, juniper, clove, mustard seeds and onion during one day
- 3) heat the sugar until it browns to caramel. Then add the veal with all the juice and heat it until the meat gets soft
- 4) add salt and pepper and continue cooking for about 5 min.
- 5) cook the sauce for another half an hour and, afterwards, make it into a purée and press it through a sieve
- 6) add the veal and blueberries to the sauce and cook for another 5 min.

### Tip

Do not flavour or add more spices, since these ingredients have already quite a strong flavour.