

Barbecued Venison

3 lbs cubed venison	1 medium onion, chopped
water	1 tsp sugar
1 bay leaf	1 tsp vinegar
4 whole cloves	1 tsp prepared mustard
salt and pepper	small bottle catsup
1/4 green pepper, chopped	

Cover meat with water and add bay leaf and cloves. Simmer until fork tender.

Drain and remove bay leaf and cloves. Add salt, pepper, chopped green pepper, onion, sugar, vinegar, mustard and catsup. Mix well and simmer for another half hour.