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MUTTON-COMBINATION POTJIE

This delicious pot is best served with yellow rice and raisins. It's enough for 6 - 8 people and a # 3 pot is recommended.

INGREDIENTS

30ml Butter 250ml Dry red wine
2 kg of mixed meat i.e. skenkel, nek & ribbetjie 50ml Chutney
2 Medium-sized onions, diced 50ml Tomato sauce
20 Baby potatoes, peeled 50ml Worcester sauce
1 kg frozen mixed vegetables 30ml Maizena
3 Medium sized sweet-potatoes, sliced 30ml Oxtail soup powder
Salt & pepper to taste 25ml Soya sauce
SAUCE 15ml Bisto
500ml Warm water 10ml Garlic flakes
2 Cubes of beef stock 0.6ml Fine 'kruienaeltjies'
10 ml Dried oreganum and rosemary 5 ml Grated lemon peel

METHOD

Smear the pot well with the butter and heat the pot until it is very hot. Then brown a few pieces of meat at a time and remove. The meat has now braai'd out its own fat.

Brown the onions in the meat's fat until soft.

Return the meat to the pot and layer the potatoes and sweet potatoes on top of the meat.

Mix all the ingredients of the sauce and pour over the food in the pot. Add salt and pepper to taste.

Finally, cover with the lid and allow to simmer for approximately 2.5 hours (add the mixed veggies after 1 hour).