

# LAMB POTJIE

Prep time: 20 minutes

Cook time: 2.5 - 3 hours

Serves 6 people



## INGREDIENTS

1 kg chopped lamb neck

1 kg sliced lamb shank

3 x large onion, sliced

3 x large potatoes, cut into chunks

250g large mushrooms, sliced

250g small carrots

250g baby marrows

250g mini corn

250g brown onion soup powder

10ml dried rosemary

10ml salt

200ml beef stock (1 tbsp beef extract dissolved in water)

250ml red wine

## FOR SAUCE

250ml ideal milk

250ml chutney

1 heaped tablespoon medium curry

## INSTRUCTIONS

1. Place your potjie pot over prepared coals and heat oil.
2. Once the oil is hot, sauté sliced onions until golden brown. Remove the onions.
3. Place lamb neck and shanks in the heated potjie and brown. Add salt and rosemary.
4. Once the meat is well-browned, add onions, red wine and beef stock. Leave to simmer for 1 hour, 15 minutes.
5. Add potato chunks, carrots and brown onion soup powder. Simmer for 30 minutes.
6. Add mushrooms, baby marrows and mini corn. Simmer for 30 minutes.
7. Mix sauce ingredients and add to potjie, leave to simmer for an additional 15 minutes.

*Together, made better, with you:*

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