



BUSHPIG NECK POTJIE

Prep: 20 Mins
Total: 4 Hours
Serves: 8 ppl

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Ingredients

1kg Aloes Meats Bushpig Neck
250g Aloes Meats Streaky Bacon
½ cup flour, seasoned with salt and pepper
1 litre beef stock
115g tomato paste
1 bay leaf
6 black peppercorns
4 large leeks, chopped coarsely
2 large onions, chopped coarsely
6 large carrots, 2 chopped coarsely and 4 diced finely
10 button mushrooms, quartered
250ml dry red wine
2 tbsp butter
2 tbsp olive oil
2 tbsp crushed garlic

Method

1. Put seasoned flour in a resealable plastic bag add the neck and shake to coat with flour.
2. Heat the butter and olive oil in the potjie and sauté bacon pieces.
3. Add neck to the pot and brown.
4. Add the 4 finely diced carrots to the pot together with the chopped onions and the leeks, and sauté until softened.
5. Add bay leaf, peppercorns, garlic, tomato sauce, beef stock and red wine. Bring slowly to the boil.
6. Cover tightly with a lid and allow to cook slowly and undisturbed for 4 hours.
7. One hour before serving, add the remaining carrots and mushrooms and continue cooking slowly, without stirring.
8. If you want a thicker sauce, stir in some cornstarch mixed with cold water 10 mins before serving.
9. Serve with fluffy white rice.