



LAMB POTJIE

HEAT LEVEL 🔥🔥🔥🔥

Savor the richness of our Lamb Potjie - a hearty and flavorful stew slow-cooked to perfection for a comforting and delicious meal.

1 Hour 40 Mins

6 Servings

INGREDIENTS

45 ml (3 Tbsp) olive oil
about 1 kg lamb knuckles
250 g (about 10) pickling onions, peeled
100 ml Spur Hickory Basting
80 ml (¼ cup) Spur Durky Sauce
Season to taste with Spur Classic Biltong Spice
About 500 ml (2 cups) water
125 ml (½ cup) dry red wine
30 ml (2 Tbsp) tomato paste
3 whole cloves
1 bay leaf
10 ml (2 tsp) chopped fresh thyme or 3 ml (½ tsp) dried
4 stalks celery, coarsely chopped

METHOD

- 1 Heat the oil in a cast-iron pot over medium coals and fry the lamb until golden brown. Add onions, fry for a few minutes, remove onions from pot and set aside.
- 2 Add Spur Hickory Basting, Spur Durky Sauce, Spur Classic Biltong Spice to taste.
- 3 Add remaining ingredients, except celery. Simmer for about 1 hour, adding more water if required. Return onions to pot, add celery and simmer for about 30 minutes further.
- 4 For a terrific South African traditional treat, serve with samp and beans.

VARIATIONS

None

