

Beef and Balsamic Apricot Potjie

Servings: 6-8

Prep Time: 25min

Cook Time: 3+hrs



Ingredients

- 250g SPAR Butchers Choice Streaky Bacon
- SPAR Oil for frying
- 2kg SPAR Beef, cut into cubes
- 3 SPAR Freshline Onions, sliced
- 4 SPAR Freshline Garlic Cloves, crushed
- 250ml Stock
- 250ml Red Wine
- 100ml SPAR Balsamic Vinegar
- Salt and freshly ground Black Pepper to taste
- 2 bay leaves
- 50ml Herbs, freshly chopped
- 60ml SPAR Apricot Jam
- 200g SPAR Dried Apricots
- 20 SPAR Freshline Baby potatoes

Directions

1. Heat oil over hot coals in a number 3 potjie pot and fry the bacon until crispy. Remove and set aside. Brown the meat, a few pieces at a time.
2. Return the bacon and all the browned meat to the pot.
3. Add the onions, garlic, stock, wine, vinegar, seasoning, bay leaves and herbs.
4. Simmer for about 2 hours until nearly cooked and then add jam, apricots and baby potatoes. Simmer for another 30–40 minutes or until the potatoes are cooked through.