



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

