



## **NAMIBIAN**WAGYU SOCIETY

### **Wagyu Chuck Potjie**

#### Ingredients for Potjie

- Your favourite frying Oil
- 2kg Wagyu Beef chuck cut into cubes
- 3 Onions roughly chopped
- 4 Garlic Cloves crushed
- 250ml Beef Stock
- 250ml Red Wine
- 100ml Balsamic Vinegar
- Salt and freshly ground Black Pepper to taste
- 2 bay leaves
- 50ml freshly chopped herbs
- 200g Dried Apricots
- 20 Baby potatoes

#### Prepare your Potjie

1. Heat oil over hot coals in your potjie pot (no 3 or bigger). Brown the meat, a few pieces at a time.
2. Add the onions and simmer
3. Add seasoning and bay leaves
4. Add stock, wine, vinegar and let reduce slightly.
5. Simmer for about 2 hours until nearly cooked and then add apricots and baby potatoes, garlic and herbs
6. Simmer for another 30–40 minutes or until the potatoes are cooked through.