

# Hutspot

## INGREDIENTS

- 1/4 cup margarine or butter
- 2 pounds braising meat, sliced 1/2 inch thick (large chunks)
- 2 cups cold water
- 3 pounds carrots, peeled and diced or a mix of diced carrot and turnip
- 12 ounces onions, diced (about three medium)
- 3 pounds potatoes, peeled and quartered
- 1 tsp salt
- 1/2 tsp pepper
- 1 or 2 Dutch smoked sausages (Simon de Groot or other)

## INSTRUCTIONS

- Heat the fat in (what else) a Dutch oven or crock pot until brown.
- Sear the meat on both sides til brown.
- Add water to just cover the meat and simmer (covered) for approximately one (1) hour.
- Add carrots, onions and potatoes.
- Season with salt and pepper.
- Cover and simmer for about an hour more.
- Add the Dutch sausage on top during the last 15 minutes of cooking.
- Remove the meat and veggies; if there is enough liquid left, make gravy.
- Mash the vegetables together and put on plates.
- Put meat and sausage slices on top and serve with gravy.

Serves four to six