

Hotch Pot Meat

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Serves: 8



This dish takes many hours to prepare but is well worth the effort

Ingredients

1 each beef brisket
water
2 each onions, quartered
black peppercorns
2 cloves peeled garlic
2 sprigs fresh thyme
1 each orange zest
2 each fresh bay leaves
1 each pork loin, boned
1 each lamb leg
salt and pepper
olive oil
8 each peeled potatoes
8 each peeled carrots

Cooking Method

Place brisket in cold water and soak in refrigerator for 24 hours.

- Remove from water and discard liquid.



Place a pot of cold water on the stove.

- Place brisket in pot.
- Bring liquid to a boil and boil for 2 minutes.
- Remove brisket from pot.
- Rinse under cold water to wash away anything that come from the boil.



Place beef into a pot and just cover it with cold water.

- Heat oven to medium heat (325° F)
- Add onions, black peppercorns, garlic, thyme, the zest from half an orange, and a couple of fresh bay leaves.
- Bring to a simmer.
- Cover pot.
- Place the covered pot into an oven that is at medium heat.



Season pork and lamb with salt and pepper. Be generous with the salt.

- Using a frying pan over medium heat; add a little touch of olive oil.
- Add the lamb and the pork.
- Brown on all sides.
- Set the shank upright in the frying pan to shear that part.



After about 30 minutes remove the brisket from the oven.

- Take the lamb and set it upright (standing) in the pot with the brisket.
- Then add the pork to the pot.
- Put the **uncovered** pot back into the oven for a minimum of 2 hours.



After 2 hours; remove pot from oven.

- Add the potatoes and carrots to the pot.
- Return to the oven for 1½ hours.



After the 1½ hours; remove the pot from the oven.

- Leave meat in pot to rest.

Take the potatoes and put on a roasting pan.

- Baste the potatoes with melted butter.
- Then sprinkle each with salt.
- Place them into a medium oven (325° F) until they brown on top.



Taste the liqueur from the cooking pot.

- Then ladle some off into a pot and reduce to half.
- Add 3 tablespoons of butter, some parsley, and a drop or two of wine.
- Not too much wine.
- Stir it up and give it a taste for seasonings.
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Remove the pork from the pot.

- Cut away the string then place on serving dish.
- Remove the beef and place on the serving dish.
- Remove the lamb and place on the serving dish.
- Spoon the cooking liqueur over the beef.
- Place the vegetables around the serving dish or prepare a separate dish for the vegetables.



Serve.