



Bobotie

*South African Casserole
Serve with rice and salad.*

A guest at our home, Angelika Brocklehurst made this for us one weekend. It is one of her favorites and a traditional dish from her homeland of South Africa. There are actually two recipes that are slightly different for different quantities. Directions are the same for both. A little cryptic and I believe that she made it a combo of the two recipes.

Quantity		Ingredients	Preparation Notes
Small	Large		
1 lb	2 1/2 lb	Ground Beef	Heat oven to 350 degrees
2	2	Eggs	Sauté onions in oil
2	1 thick	Slice(s) Bread	Then add ground beef and cook.
1	2	Onion - sliced	Soak bread in milk, then squeeze out excess and mash. Reserve remainder milk.
2 Tbsp	2 Tbsp	Oil	Add to ground beef mixture
2 Tbsp		Hot Water	Add curry, sugar, salt, pepper, turmeric, raisins and chutney.
2 Tbsp	1 1/2 tsp	Sugar	Spoon into baking dish
	1 Cup	Milk	Add bay leaves
	1 1/2 Tbsp	Malt Vinegar	Bake for 50 - 60 minutes
2 Tbsp		Lemon Juice	Beat egg and remaining milk
	1/2 C	Seedless Raisins	Add bit of turmeric and a couple of bay leaves.
2 tsp	1 Tbsp	Curry	Pour egg mixture over beef mixture
1/2 tsp		Ground Cloves	Bake an additional 25 - 30 minutes
1 tsp		Crushed Garlic	
1 tsp	1 tsp	Turmeric	
1/2 tsp	2 tsp	Salt	
	1/2 tsp	Pepper	
	2 Tbsp	Chutney	
Topping			
1			
		egg	
		Turmeric	
		Bay Leaves	