

SOLVEIGH'S WARTHOG OR PORK PINEAPPLE POT (8 - 10 PEOPLE)

INGREDIENTS

1. 2 KG MEAT CUT INTO BLOCK
2. POTATOES FOR MASH AS NEEDED (OR RICE)
3. GARLIC, GINGER, SOYSAUCE FOR MARINADE
4. 5 X ONIONS SLICED
5. 12 X CARROTS SLICED
6. 1 X PUNNIT BABY CORN
7. 2 X PUNNITS MUSHROOMS

SAUCE INGREDIENTS

8. 2 X 440 GRAM TINS PINEAPPLE PIECES
9. 1 X 410 GRAM TIN TOMATO PUREE
10. 50 ML VINEGAR
11. 50 ML SUGAR
12. OIL, SALT, PEPPER, FLOUR

METHOD

1. MARINADE MEAT IN GARLIC, GINGER AND SOYSAUCE FOR ABOUT 4 HOURS
2. COAT MEAT WITH FLOUR, SALT AND PEPPER IN A BAG
3. SAUTE ONIONS IN POTJIE AND REMOVE TO A BOWL
4. FRY MEAT LIGHTLY IN TWO BATCHES TILL GOLDEN BROWN. ADD ONIONS BACK. (IF NOBODY IS WATCHING ADD SOME FINELY CHOPPED CHILLIES - AND REFILL YOUR GLASS)

SAUCE

5. MIX TOGETHER PINEAPPLE PIECES WITH ALL THE SYRUP, PUREE, VINEGAR AND SUGAR AND HEAT THROUGH IN A SEPARATE POT.
6. ADD SAUCE TO POTJIE AND ADD ONE CUP WATER. KEEP MORE WATER ON STANDBY TO ADD LATER AS IT BURNS EASILY FROM FLOUR.
7. AFTER HALF-AN-HOUR ADD MUSHROOMS AND BABY CORN
8. COOK FOR ANOTHER +- 30 MINUTES AND SWITCH OFF TO DRAW FLAVOUR. CHECK IF THE SPOUSE MADE MASH OR RICE. MASH LEKKER. HEAT UP AGAIN AFTER CHECKING ALL GLASSES AND GETTING THE RED WINE POURED THAT YOU OPENED TO BREATHE A WHILE AGO !!