

Three Meat Stew



🕒 Ready in 3 1/2 hours

👤 Makes 4



METHOD

1. Pre-heat oven to 70°C. Heat the olive oil in a large casserole and add the shallots, garlic, celery and herbs. Fry gently for 5-6 minutes.
2. Add the diced meats and fry all over for 5 minutes. Season with salt and pepper.
3. Add the Scotch Whisky Sauce, chopped tomatoes, tomato puree, olives, and red wine. Stir well and put the casserole in the oven for 3 hours.
4. Remove the casserole lid and stir the ingredients slowly before returning to the oven, uncovered, for a further 2 hour so that the liquid reduces to a thick gravy.

INGREDIENTS

1 tbsp olive oil
150g shallots, peeled and roughly chopped
2 cloves garlic, finely chopped
3 stalks celery, diced
½ tsp dried thyme
½ ts fresh rosemary, chopped
3 bay leaves
250g pork, diced
250g lamb, diced
250g braising steak, diced
200g chopped tomatoes
1 tbsp tomato puree
2 tbsp Scotch Whisky Sauce
75g pitted green olives
1 bottle red wine
Salt and pepper for seasoning

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