

**GF Friendly**

## Beef and Beetroot Hotpot

### A fruity variation of beef hotpot

In the past I couldn't stomach beetroot; then one day, for some unknown reason I discovered I liked it. After that, we used it in salads, on burgers and sandwiches; but not until later did I think about trying it in a cooked recipe. So, here it is.

400g diced beef  
150g cooked baby beetroot (3-4)  
1 medium turnip  
1 carrot  
340ml pale ale  
½ tsp chilli powder  
1 beef Oxo cube, or other  
1 Tbsp gravy powder  
1 Tbsp olive oil



Peel the turnip and cut into small cubes. Cut the baby beets to about the same size. Peel the carrot and slice thinly. My vegetables turned out a bit firm, so if you prefer soft, parboil them first until **just softening**.

In a large pan, warm the oil, then fry the diced beef lightly, tossing to sear all over. Turn off the heat, stir in the crumbled stock cube, add the beer and allow to marinate for 20 minutes. Next, bring this to the boil; then turn down to simmer covered for 30 minutes to tenderise the meat. Once cooked, remove the beef with a straining spoon and transfer to a bowl. Drain and add the beetroot and turnip to this and combine carefully.

In a suitable casserole, pour in enough beer marinade to cover the bottom and line it with the sliced carrot. Pile the beef, beetroot and turnip on this. Mix the gravy powder with sufficient cold water to make a thin cream consistency, then stir into the marinade. Finally, pour the liquid over the mixture in the casserole.

Cover and bake in the oven on 162°C fan forced (180°C conventional) for 45 minutes.

Serves 3-4 with mashed potato, plus extra vegies if desired

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