

Bobotie (Beef Pie)

Ingredients:

2 ounces butter
1 cup onions, thinly sliced
1 apple, peeled, diced
2 pounds chopped cooked beef
2 bread slices soaked in milk
2 tablespoons curry powder
1/2 cup raisins
2 tablespoons slivered almonds
2 tablespoons lemon juice
1 egg
1/2 teaspoon turmeric
6 bay leaves
1 egg
1/2 cup whole milk

Directions:

Melt the butter in a saucepan.

Add the onions and sauté for 5 minutes, then add the apple dice and cook for another minute.

Add the chopped beef and combine.

Squeeze out the excess milk from the bread slices, then tear up and add to pot.

Add the curry powder, raisins, almonds, lemon juice, egg, and turmeric, and stir well.

Place mixture in a greased 9 x 13" baking dish.

Place bay leaves vertically in the casserole.

Bake at 325 degrees F for 40 minutes, then remove from the oven.

Mixtogether the egg and milk, then pour it over the Bobotie.

Bake for 15 more minutes.

Remove bay leaves before serving.