

Karelian Hot Pot - Karjalanpaisti

(for four - five persons)

Ingredients:

- 2/3 pounds (300 g) chuck steak
- 2/3 pounds (300 g) pork shoulder
- 2/3 pounds (300 g) stewing lamb or mutton
- 2-3 onions
- 1 1/2 tsp salt
- 8 allspice
- water

Directions:

Cut the meat into cubes (4x4 cm).

There is no need to remove small bones.

Put the meat and coarselychopped onion in layers in a casserole, seasoning each layer with salt and allspice.

Add enough water to almost cover the meat.

Bake without a cover at a moderate temperature, c. 175 °C, for 2 1/2-3 hours.

Cover the casserole towards the end of the cooking time.

Serve with mashed potato, and lingonberry purée.