



## COUNTRY BEEF HOTPOT



 Serves  
6

 Prep Time 10  
minutes

 Cook Time 7-8 hours (slow cooker) 2 1/2 - 3 hours  
(oven)



### INGREDIENTS

- 500 g gravy beef
- 2 medium red or brown onions, peeled and cut into quarters
- 2 stalks celery, chopped roughly
- 2 carrots, peeled and thickly sliced
- 535 g can **Wattie's Just Add Hearty Savoury Mince Simmer Sauce**

### METHOD

#### Slow Cooker

1. Turn the slow cooker on to low to preheat.
2. Cut beef into 3cm pieces and place in the slow cooker. Add onions, celery and carrots. Add **Wattie's Just Add Hearty Savoury Mince Simmer Sauce**, water and bay leaves.

- ½ cup water
- 2 bay leaves (optional)
- 425 g can **Craig's Red Kidney Beans in brine**, drained and rinsed

3. Cook on low for 7-8 hours, until the meat is tender.

4. Stir in **Craig's Red Kidney Beans**. Cover and cook for a further 10-15 minutes, until beans are hot. Season to taste. Remove bay leaves. Serve with mashed potato and seasonal vegetables.

### Oven cook

1. Preheat oven to 160°C.

2. Prepare as for slow cooker but place ingredients in a casserole dish. Cover. Place in the oven and cook for 2 1/2-3 hours.

3. Remove from oven and add red kidney beans. Cover. Return to oven and cook a further 10 minutes until beans are heated through and beef is tender.