

















# Lamb PotJie

Disney's Animal Kingdom Lodge  
Boma

## Ingredients

-  1 cup all-purpose flour
-  1 teaspoon curry powder
-  4 tsp prime rib spice
-  1 tsp cumin
-  24 ounces cubed lamb meat
-  3 tsp bacon fat
-  2 ounces cubed parsnips
-  4 ounces cubed carrots
-  6 ounces cubed white onion
-  2 tbsp. chopped garlic
-  1 tsp dried basil
-  flour
-  1 cup diced tomatoes
-  1/2 cup red wine
-  1 cup beef stock
-  4 cups Bisquick baking mix



## Directions

1. Toss cumin, prime rib spice and curry in flour. Toss cubed lamb in seasoning and coat.
2. Place potjie on high flame and add bacon. When smoking, reduce heat to medium and brown meat in batches.
3. Add all vegetables except tomatoes to potjie and sauce. Add chopped garlic and basil.
4. Sprinkle enough flour over the mixture to absorb any remaining bacon or meat fat. Add tomatoes.
5. Deglaze pan with red wine and then add beef stock. Bring product to a boil and reduce to a simmer until lamb is tender.
6. Cover potjie with thin layer of biscuit mix and bake in oven at 300 degrees until potjie is golden brown.



### PRIME RIB SEASONING

4 oz **DRY RUB**

The combination of flavors in our gourmet prime rib seasoning are blended to perfection. Whether you are roasting, grilling or smoking this is a great rub. Your prime rib will be wonderfully flavored with our fresh herbs and spices blend.

(Spices, Salt, Garlic, Onion)

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