



BOBOTIE

This easy recipe is a South African dish similar to a quiche pie. It will quickly become a favorite that you make over and over again.

1 lb lean ground lamb
1 ½ cups milk
1 thick bread slice
2 onions; chopped
2 Tbsp butter
2 Tbsp curry powder
1 ½ tsp salt
½ tsp sugar
2 Tbsp lemon juice
2 eggs

Directions:

1. Soak bread in cold milk.
2. Fry ground lamb and onion in butter.
3. Stir in lemon juice, sugar, salt, and curry powder. Stir well and cook gently for 10 minutes. Place this mixture into a mixing bowl.
4. Squeeze out all milk from soaked bread. Add the bread to the ground lamb mixture.
5. Add one beaten egg and beat well with a fork. Pour this into a well-buttered pie dish.
6. Beat the remaining egg and add milk from the soaked bread (about ¾ cup).
7. Season with salt and pepper and pour over the meat mixture. Scatter small dabs of butter on top.
8. Place a pie dish in another pan containing water and bake at 350 °F to 400 °F for 40 minutes until the pie is set and light brown on top.
9. Serve with rice or vegetables. Sprinkle with toppings of your choice, such as diced onion, diced tomato, diced banana, and raisins.