

Ingrediënten voor 6 personen

1 bay leaf 10 bacon slices 1 pound wild mushrooms, sliced thickly (or domestic mushrooms) 2 leeks chopped into 1 inch pieces (or onions) 3 carrots chopped into 1 inch pieces 1 rabbit or squirrel or chicken, cut into serving portions 3 TBS chopped parsley 3 sliced potatoes (peeled or not, your option) 1 TBS red wine vinegar 2 cloves garlic (optional)

Tijd: > 2 uur
Keuken: Iers
Smaak: Hartig
Gang: Hoofdgerecht
Eigen_keuken: Nee
Vegetarisch: Nee

Samhain Meat Pie

Bereidingswijze

Place the bay leaf into the bottom of a dutch oven or cauldron. (You will need a lid.) Place half the bacon over the leaf and cover with half of the mushrooms, leeks and carrots. Place the meat pieces atop the vegetables and then cover with the rest of the mushrooms, leeks and carrots. Season to taste, adding half of the chopped parsley, and one of the crushed garlic cloves. (Extra water or broth can be added if thought necessary, just not too much.) Place the potatoes on top of everything else. Add a bit more salt and pepper, the rest of the garlic and parsley. Place the rest of the bacon over this and pour the red wine vinegar over them. Place a tight lid on the pot and cook in the oven at 325 degrees (F) for two hours (2hr) Do not check inside too often as it will dry out the meat.

Serveertips

Be sure to discard the bay leaf.