

Ingredients

500 grams Kangaroo steak. (chunky diced)
300 grams Kangaroo mince.
½ cup plain flour.
60 ml oil.
3 rashers bacon (chunky cut)
1 teaspoon garlic. Pepper to taste.
1 large onion (chopped)
1 large carrot (1cm chopped)
2 large celery stalks (chopped)
2 cups chicken stock.
6 large red plums.
1 cup plum syrup.
1 tablespoon spiced plum sauce.
1 tablespoon tomato paste.
Sprig of thyme & rosemary.

Method.

Place flour into a bag and add chunky cut meat (shake well)

Using camp oven or deep cast iron stock pot first add the bacon with a little oil and commence to cook off. Add garlic.
Add the minced kangaroo once pan is very hot and move constantly until browned. (Remove from pan)

Add more oil, then the onion celery & carrot and stir until onion soft. (remove from pan)

Add remaining oil to pan and reheat. Add floured meat being careful not to add all the flour at this time. (set flour aside for thickening later)
on high heat move meat around until browned all over. Add the tomato paste and cook 1 minute.

Add the stock to deglaze the pan being sure to stir constantly. Add the plums, plum sauce & plum syrup, stir through. Add pepper.

Add the minced meat & onion mix and combine all.

Reduce heat to slow simmer and cook 1 ½ hours.

Thicken to pie filling consistency 15 minutes before finished. Set aside to cool.

The Pastry.

2 ½ cups flour, 150 mls UHT cream, good pinch salt & 2 eggs.

Combine all then kneed lightly, wrap in film and chill for 30 minutes before rolling out.

Using deep sided dish, (grease well) line with pastry. Fill full with kangaroo, top with pastry, cook @ high heat (200) for 35 minutes.

Cool for 15 mins then turn out onto platter to cut portions.

Serve with Mashed spud & a green.



*This is the all Australian sensation.
You will love the making of this dish, it
will win you praise even from the
greatest critics*

Suits
Camp Oven



Recipe submitted by

John

