



JERNEJ KITCHEN

POHORSKI LONEC (MEAT, POTATO, MUSHROOM STEW)

Pohorski Lonec is a Meat, Potato, Mushroom, and Barley Stew. It's the perfect dish for crowds, as the recipe serves at least eight people.

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| SERVES | 8 | PEOPLE |
| PREPARATION: | 15 | MINUTES |
| COOK: | 1 | HOUR 30 MINUTES |
| TOTAL TIME: | 1 | HOUR 45 MINUTES |

POHORSKI LONEC

2 tbsp canola oil or lard

2 onions

50 g (1.8 oz) bacon

2 garlic cloves

250 g (1/2 pound) veal (chuck)

250 g (1/2 pound) pork (blade shoulder)

250 g (1/2 pound) turkey breast

1 tbsp mushroom powder

½ tsp thyme

½ tsp marjoram

½ tsp oregano

1 bay leaf

1 sprig parsley

300 g (10.5 oz) mixed forest mushrooms

400 g (1 pound) cooked barley

400 g (1 pound) potatoes

BARLEY

Cook the barley according to the package instructions. This recipe will need 400 g (1 pound) of cooked barley.

MEAT

Place a large pot over medium heat. Add the diced onion and chopped bacon. Saute on low heat for 6 minutes, stirring occasionally. Add the minced garlic, cook for a minute, and then add the meat. First, add the veal, cook for a minute or two, then add the pork, cook for a minute or two, and lastly, add the turkey. Cook the meat for a total of 10 minutes.

SEASON

Season the meat with mushroom powder, herbs, and spices. Add in frozen or fresh forest mushrooms. Stir and cook for 2 - 3 minutes, then add the cooked barley and 1500ml (6 1/4 cups) water. Season with salt and pepper, stir, and cook covered on low heat for about 1 hour or until the meat is almost cooked.

POTATO

Add the potato cut into cubes. Cover the pot with a lid and cook for 20 - 30 minutes or until the potatoes are soft.

SERVE

Before serving, add the apple cider vinegar and optionally stir in one tablespoon of chopped parsley. Divide between eight plates and serve.

TOOLS AND EQUIPMENT

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