

## WORLD FAMOUS MINCE



### *INGREDIENTS*

- 750gms of gourmet mince
- ¼ cup of white rice
- ¼ cup of barley
- ½ cup of soup mix
- 4 tbsp of Worcestershire sauce
- 3 tsp of salt
- 1 tsp of cracked pepper
- 1 cup of peas
- 3 med potatoes
- 1 med sweet potato
- 1 ½ liter's water approx
- 4 cubes of beef stock

### *METHOD*

1. Place all above ingredients in a large pot. The water level should be 5-7 inches over the top of the mince.
2. Slow cook for approx 2 hours stirring every 5-10mins
3. Add a little more Worcestershire sauce and salt to taste
4. Add a small amount of gravox if need to thicken.

Serve on fresh buttered toast and “hang on to your hat”.