



## QUINCE AND GINGER STEW

Serves 4 - 6

- 1,5 kg Boerbok neck and/or shoulder cut into pieces
- 10 ml ground nutmeg
- 3 ml ground cloves
- salt and freshly ground black pepper
- 30 ml oil
- 2 big onions, chopped
- 6 cloves garlic, peeled and crushed
- 1 piece (5 cm) root ginger, sliced
- 1,5 kg quinces, peeled, sliced and covered with lemon water
- 5 ml ground turmeric
- 5 ml ground ginger
- 5 ml ground pimento
- 1 piece cinnamon

**Method:** Flavour the meat with nutmeg, cloves, salt and pepper.

Heat a little oil in a heavy-bottomed saucepan and brown a few pieces of meat at a time until all the meat has been browned.

Put the onions, garlic and root ginger in the saucepan in which the meat was browned and fry till tender. Put half of the meat back into the saucepan and stir it into the onion mixture. Drain the quinces and flavour with turmeric, ginger and pimento. Spoon one half of the quinces together with the cinnamon onto the meat in the saucepan.

Repeat until all the meat and quinces have been used. Add a little water. Reduce the heat and simmer for 2 hours. Add more liquid if necessary.