

The Dutch recipes are adapted from those found online at about.com and posted by Karin Engelbrecht.

## Jachtschotel

1/2 cup butter

2 large onions chopped

2 lbs. stewing beef cut into 1/2" chunks

1/2 cup red wine

2 bay leaves

1 t of cloves

salt and pepper to taste

3 lbs. of Idaho potatoes

2 T of grainy mustard (we used a stone ground Dutch mustard)

1 cup of warm milk

2 large sweet-sour apples

Melt 1/4 cup of the butter in a pan and saute the onions. Next add the meat and brown on all sides. Add the wine and spices. Cook on medium-low heat with lid vented for an hour. Stir occasionally. When done, remove the cloves and bay leaves.

In a large pot, boil the potatoes until soft. Drain and mash the potatoes. Add an 1/8 cup of butter, milk and mustard to the potatoes and blend. Preheat the oven to 400 and then core and slice the apples.

Next grease an oven dish and cover the bottom with the mashed potatoes. Add the stew, a layer of apples, another layer of potatoes and the final layer of apples. Dab the remaining 1/8 cup of butter over the top and cover with bread crumbs. Bake at 400 for 30 minutes.

