Pašticada

Ingredients:

1.60 kg of beef leg

15 days of dry bacon

10-15 dag of fat or oil

40 dag of vegetables for soup

2 large onion heads

4-5 cloves of garlic

Coriander in grain

2 dcl of sugar red wine

2 boiled spoons of tomatoes

Nutmeg

5-6 cloves

A little cinnamon

5-6 pitted prunes

Salt

Pepper

Hot pepper if desired

Marinade:

For lard: cloves, bacon and carrots, on long sticks 2 or more cm

Wine vinegar diluted with water

A little red wine and a glass of wine

Smaller red onion

4 cloves garlic

Carrots, leeks, onions and celery cut into small pieces

Pepper in a grain

Laurel

Rosemary

Preparation:

Beef leg washed and peeled and stuffed with bacon, garlic cloves, carrot sticks and cloves that should be longer than 2 cm. Such meat should be aged in wine vinegar diluted with a little wine, water, red onion and the rest of the vegetables. Let stand 36-48 h. Remove the meat from the marinade, wipe well and fry on all sides in hot fat. Fry the vegetables and onions in the same fat until wilted, return the meat, add salt and pepper and sauté all together. Grate a little nutmeg and pour 2-3 tablespoons of sweetened red wine and liquid in which the meat was marinated. Stir in the tomato puree in the candied wine. Add a little cinnamon. When everything boils well, add soup, stock or water to cover the meat. Place in the oven at 150 degrees until the meat is tender and the sauce is thick enough. When the meat softens, take it out, cut it into finger-thick slices, arrange it in another bowl and then pour the sauce in which the stewed meat is over the meat and cook for 30 minutes. Add the plums towards the end of cooking and the pašticada is ready.