

COOKING VEAL IN THE SAČ-PEKA

By far, this is the most popular and easiest meal to prepare in the sač-peka. Rub the meat with two handfuls of salt, and then smear with mustard, lard and garlic. Use duck fat to rub/grease the potato and after placing the meat and potatoes into the sač-peka, add a few pieces of smoked meat or even better bacon, half a glass of water and a couple of sprigs of rosemary.

If, when using sač-peka, it is quite windy and the heat of the fire is being pushed to one side, even cooking may be affected resulting in unevenly cooked food (see image to right). That is why it is important to provide adequate wind protection thus ensuring even cooking.

The cooking time of the meat, under the sač-peka, is influenced by the quantity of meat, the strength of prepared hot coal, streaming of air around the sač-peka and quantity of water at the bottom of the tray.



INGREDIENTS:

3-4 kg of veal (ribs, neck, knee bone)
1 onion + 1 hed of garlic
2-3kg potatoes
mustard
duck fat
salt
rosemary
dried meat, beckon,
vegetables optional

PREPARATION TIME:

20 minutes

COOKING TIME:

3 hours