

## Mum's Hotpot Recipe

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This hotpot recipe is one of the best camping foods because it's delicious, quick and cooks in one pot. This is a very quick and easy meal to cook in a camp oven.

### Ingredients

500g (1 lb) beef steak diced  
1 onion  
2 cloves garlic  
1 carrot  
4 potatoes  
soy sauce  
1 beef stock cube or powder  
salt and pepper  
oil for frying  
1 can of peas and corn (optional)

### Method

Chop the onion and garlic and fry these in a little oil. Add the diced cubes of beef and cook until browned. Add salt and pepper, a little soy sauce and the powdered beef stock. Cover and cook for about 10 minutes while you peel and dice the potatoes and carrot.

Add the diced vegetables to the pot, along with a tablespoon of salt and enough water to cover the vegetables. Cover and bring to the boil, then simmer for about 15 minutes until all the vegetables are cooked.

If you like, add a can of peas and corn and cook for a few extra minutes. If the gravy needs thickening, mix a tablespoon of cornflour in half a cup of water, add this to the pot and stir while bringing to the boil. Cook for one minute, or until gravy thickens. Serves 4 people.

After a few tries, you'll probably have your own favourite hotpot recipe. Why not send it to us - we're always on the lookout for new recipes.

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