**Pot au Feu**

 **Ingredients**

**400 gram beef short rib**

**400 gram beef brisket**

**400 gram oxtail**

**1 onion peeled**

**2 cloves**

**2 turnips**

**1carrot, peeled and cut in half**

**5 celery sticks, cut in half**

**2 bay leaves**

**2 itr chicken stock**

**10 white potatoes, peeled and cut in a half**

**6 carrots, peeled and cut in half**

**4 leeks, white parts only, cut in half**

**2 tbsp fresh parsley, chopped**

**10 whole black peppers**

**6 springs of thyme**

**Salt**

**Pepper**

**Horseradish sauce for serve**

 **Directions**

**Heat the oil in the saucepan over a medium heat. Seasoning**

**the meat from all sides with salt and pepper and then slightly**

**searing it until all the meat has been carefully browned.**

**Remove some pieces of seared meat. Place the turnips, half**

**of celery sticks, bay leaf, half of carrots in the saucepan.**

**Pierce the onion with the cloves and add it to the saucepan.**

**Add the chicken stock, seared meat, thyme and whole black**

**pepper in the saucepan and bring just barely to the boil. You**

**will need occasionally to skim the surface with a spoon to**

**discard the foam that rises to the top. Then reduce the heat**

**to low and allow it to cook for3 hours. After 3 hours pass,**

**it’s time to add the remaining vegetables. Add potatoes,**

**remaining celery sticks, leeks, and remaining carrots. Season**

**well with salt pepper and leave everything to cook for a**

**further half an hour. Once fully cooked, take out all the**

**vegetables and meat and place them into a serving plate.**

**Garnish with horseradish sauce and chopped parsley.**