

Tarc Stew

Lyn Battle with Gavin and Wallaby Bob

[ABC North Qld](#) ([/northqld](#))

Degree of difficulty:

Low

You need:

1 tin beef stock pot
1 tin diced tomatoes
1 tin mexibean mix
1 jug water
1 tin tiny taters
2 celery sticks, finely chopped
2 onions, finely chopped
1 tomato, cut into quarters
6 small potatoes, cubed
1 carrot, diced
1 pkt French onion soup mix
250g rice
onion flakes
garlic flakes
ginger powder
Secret Ingredient: 10 of Wallaby Bob's curried sausages, cut into small pieces

Serving Suggestion:

Serve this traditional Aussie Stew with a traditional Irish Guinness!

Method:

Start the stew about 3 hours before you want to eat and allow an extra half hour to get the heat beads or coals to cooking temperature.

Place the cut up pieces of the secret ingredient into a preheated pre-oiled camp oven. Add some butter and roll the snags around to brown them.

Add the fresh veges and water, stirring occasionally.

Now add the tinned ingredients including their juices and a generous pinch of the condiments. Stir occasionally.

After an hour or so add the packet of soup mix and half the rice plus a few more sprinkles of onion and garlic flakes - it should be starting to thicken up nicely.

Cook the rest of the rice separately and serve it with the stew.