

SPICY STEW RECIPE

INGREDIENTS

200 g Chicken or Beef
200 g Potato
500 ml Chicken or Beef Stock
1 tsp Smoked Paprika
1 tsp Cumin
½ tsp Turmeric
½ tsp Garlic Powder
1 tsp Dried Rosemary
2 tsp Cornflour
Salt and Pepper to Taste



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Recipe courtesy of **The Cook's Assistant**

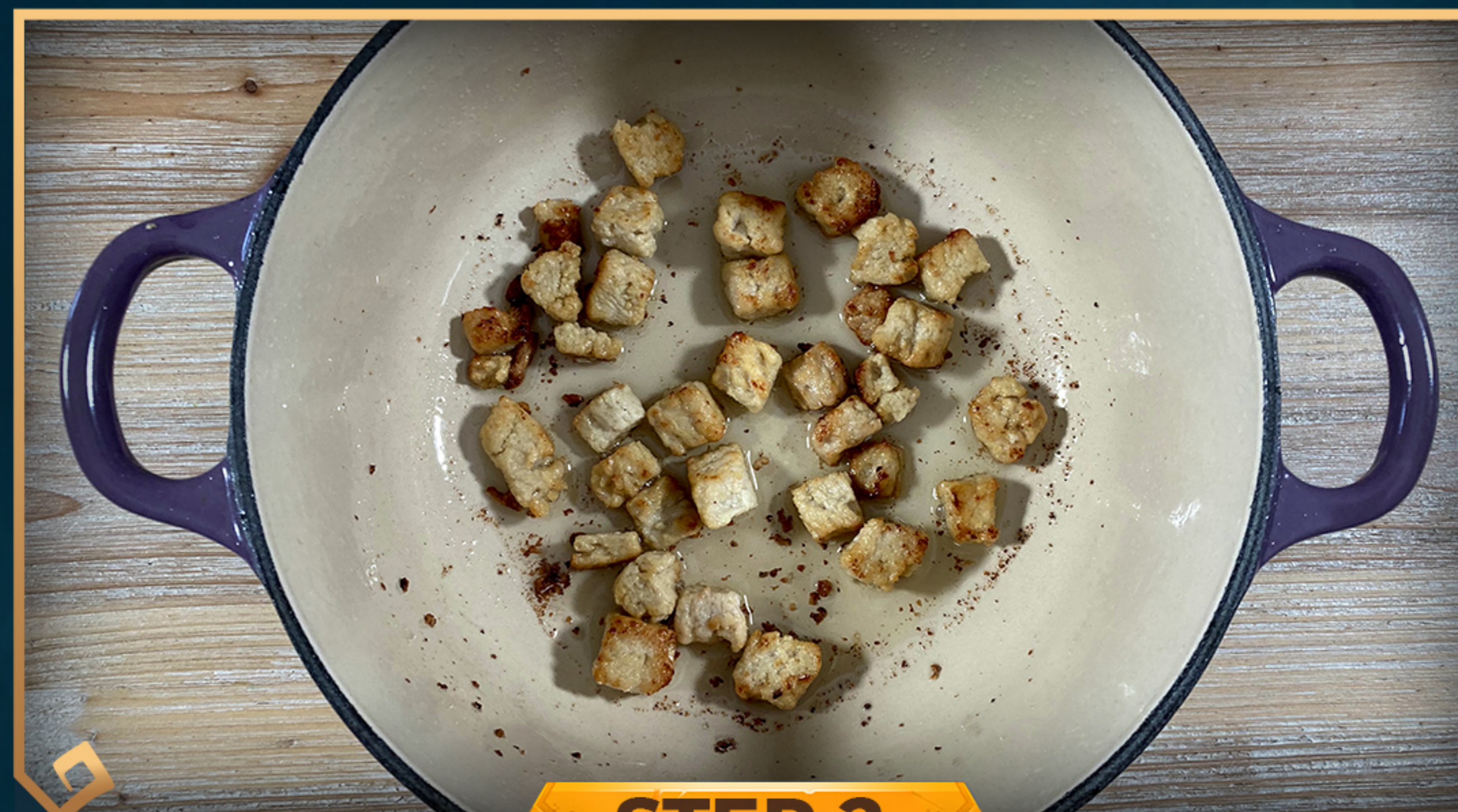




STEP 1

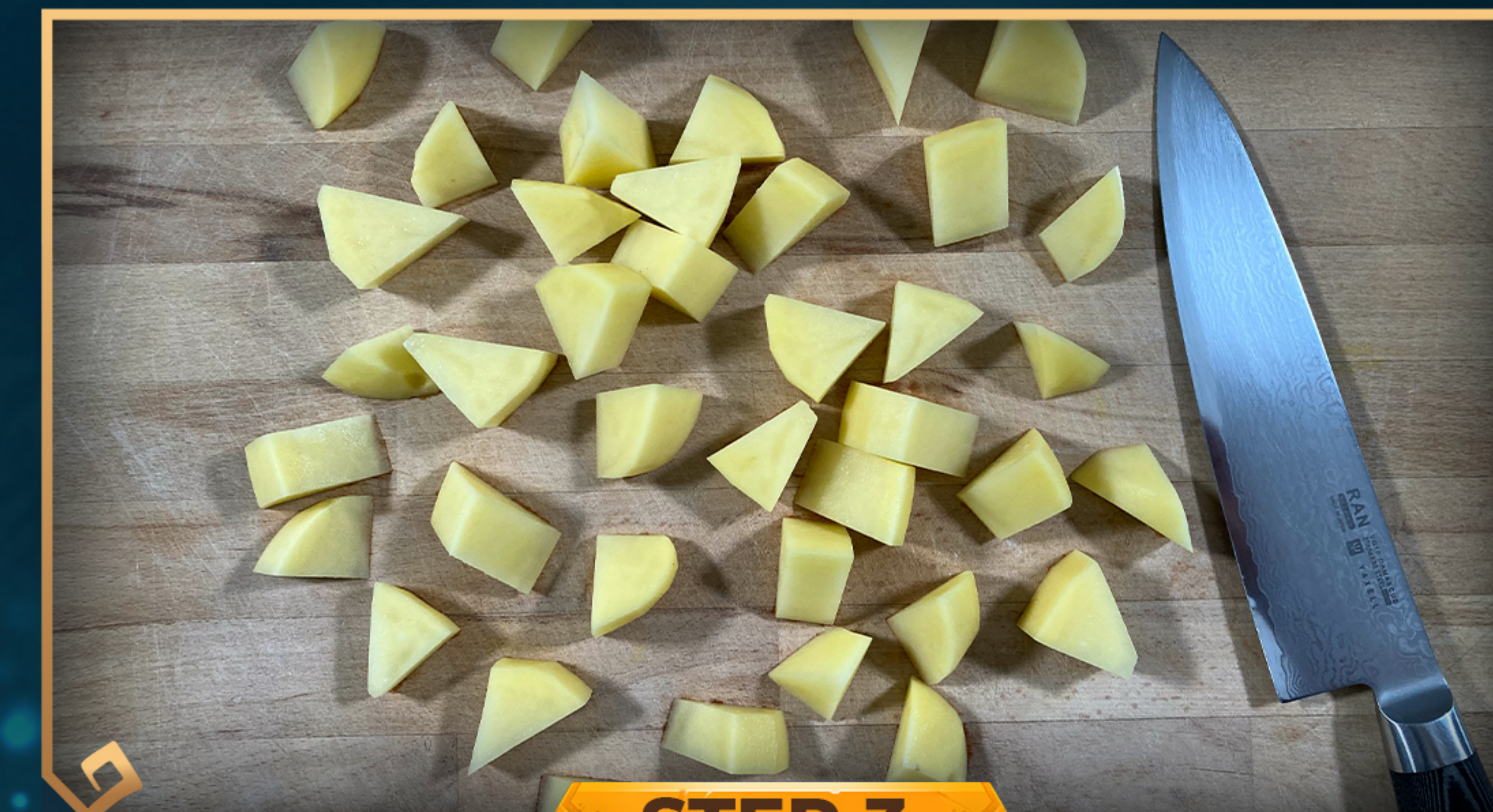
Prepare your spices and set them aside for later, as adding them in too slowly when they're needed may cause the ones that are added first to burn.

If you don't have all of the spices in the list, try experimenting with your own spice blend! After all, those hell rats are a real pain to catch.



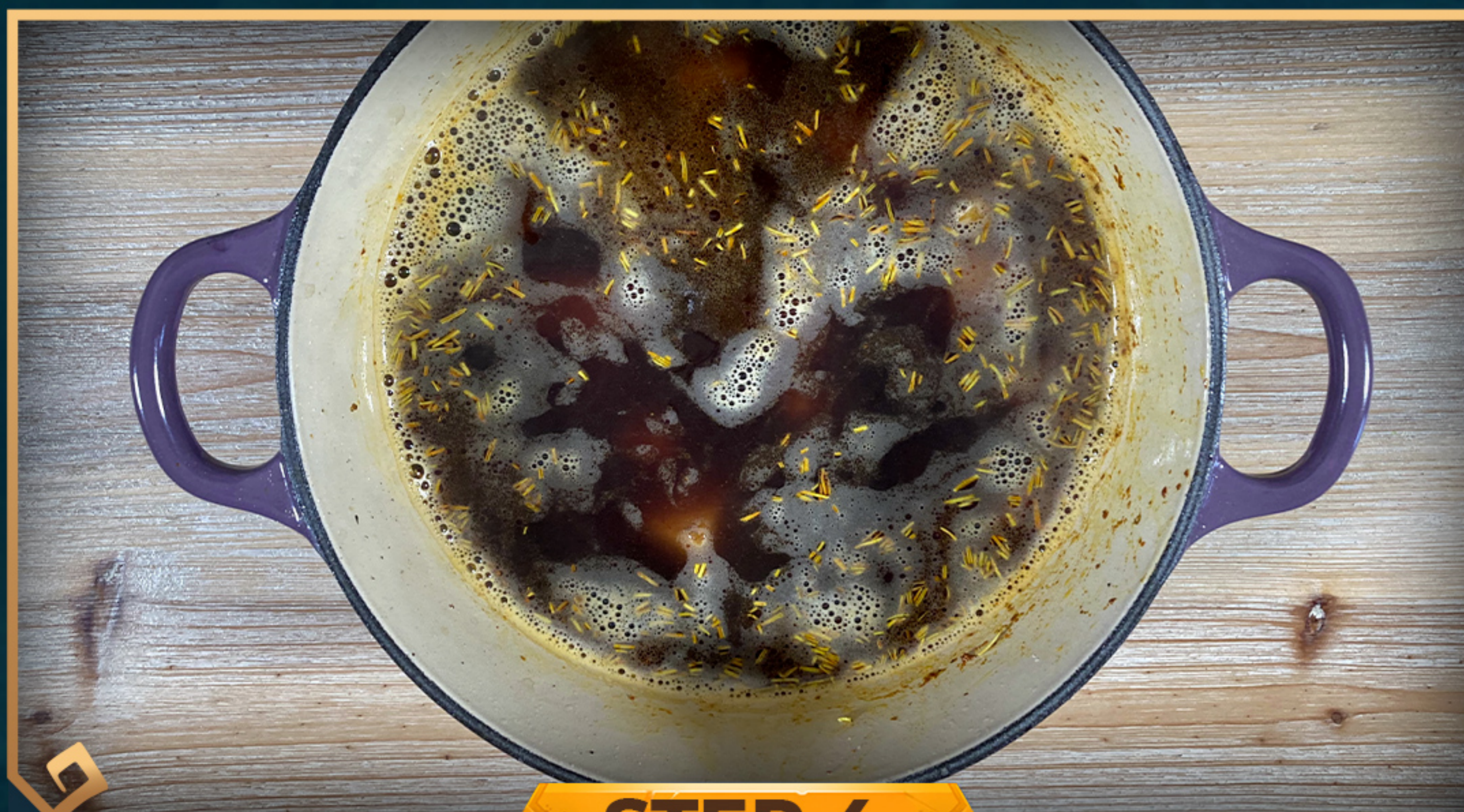
STEP 2

Dice your meat of choice into 2cm cubes. Heat some olive oil in a large pan over medium-high heat, before adding your meat and sealing it, ensuring that it's golden brown on each side before turning it over.



STEP 3

Dice your potato into rough, medium-sized pieces. Add these to your pan of meat along with your spices and some salt and pepper, stirring constantly to ensure that all of the meat and potato chunks are evenly coated in the mix.



STEP 4

Pour in your stock of choice and turn the heat up slightly until it comes to a boil. Let it boil for a few minutes, before turning down the heat to a simmer and placing a lid on your pan. Cook over a low heat for around 4 hours, checking it periodically. The water level should reduce slightly but shouldn't drop under half of the original volume. If the water level is getting too low, add more water and reduce the heat slightly.



STEP 5

When your stew has been cooking for nearly the full duration, prepare some cornflour by mixing it with a little cold water. It's important to use cold water and stir until all the lumps have disappeared – otherwise your stew will be lumpy and won't thicken properly!

Add the cornflour mix to the stew when ready, stirring constantly until it thickens up nicely. If the stew isn't thick enough, make up and add a little more cornflour slurry. If the stew is too thick, add more water or stock.



ENJOY!

The spicy stew is used to free Evil Dave from the Culinaromancer during the Recipe for Disaster quest, and although his Mum keeps the blend of spices that she uses to make it a closely guarded secret, we're pretty sure that we've nailed it.