

Mira's djuvec for four persons:

Ingredients:

1 pork tenderloin or equivalent amount of ham
3-4 potatoes
1 aubergine
1 squash
3-4 onions
2 peppers
2 carrots
1 small cup of sweet peas
1 small cup of corn
1 small cup of rice
2 tins of peeled tomatoes
Salt and pepper
Chilli
Water

Preparation:

Cut the meat in cubes.

Peel aubergine and squash. Potatoes, aubergine, squash, onions, peppers and carrots are cut into cubes.

Sauté the onions, add the meat and then fry. Add salt and pepper as needed.

All vegetables, rice and tomatoes are added. Pour water over, so it nearly covers the content.

Boil all about 40-45 minutes until the water has almost gone. Add a little chilli and serve the dish with baguettes.

Generally:

Mira has the recipe in her head, and therefore, the dish should be made with a feeling for the amounts indicated.