

Lancashire hotpot



Prep: 20 mins
Cook: 1 hr and 40 mins



Easy



Serves 4



Ingredients

100g dripping or butter

900g stewing lamb, cut into large chunks

3 lamb kidneys, sliced, fat removed

2 medium onions, chopped

4 carrots, peeled and sliced

25g plain flour

2 tsp Worcestershire sauce

500ml lamb or chicken stock

2 bay leaves

900g potato, peeled and sliced

Method

Step 1 Heat oven to 160C/fan 140C/gas 3.

Step 2 Heat a little of the 100g dripping or butter in a large shallow casserole dish and brown 900g stewing lamb chunks in batches, lift to a plate, then repeat with 3 trimmed and sliced lamb kidneys.

Step 3 Fry 2 chopped onions and 4 peeled and sliced carrots in the pan with a little more dripping until golden.

Step 4 Sprinkle over 25g plain flour, allow to cook for a couple of mins, shake over 2 tsp Worcestershire sauce, pour in 500ml lamb or chicken stock, then bring to the boil.

Step 5 Stir in the stewing lamb and kidneys and 2 bay leaves, then turn off the heat.

Step 6 Arrange 900g peeled and sliced potatoes on top of the meat, then drizzle with a little more dripping.

Step 7 Cover, then place in the oven for about 1½ hrs until the potatoes are cooked.

Step 8 Remove the lid, brush the potatoes with a little more dripping, then turn the oven up to brown the potatoes, or finish under the grill for 5-8 mins until brown.