

Lancashire Hot Pot

(Serves 4)

Ingredients

- 1 tbsp Olive Oil
- 750g diced Lamb
- 2 Onions, Sliced
- 2 Carrots, Cut into chunky pieces
- 150g Chestnut Mushrooms
- 500ml Lamb Stock
- 1 tbsp Worcestershire Sauce
- 3 Sprigs fresh Thyme
- 750g potatoes, peeled and thinly sliced
- 15g butter

Method

1. Preheat the oven to Gas Mark 5-6.
2. Heat the oil in a large casserole with a lid. Add the meat and fry very a high heat until browned on all sides (you may have to do this in batches)
3. Add the onions, carrots and mushrooms to the pan and cook for 5-6 mins, stirring, occasionally.
4. Return the lamb to the pan and pour over the stock. Stir in the Worcester sauce and thyme springs and season.
5. Arrange the potatoes over the top and dot the butter over them. Season, then cover and transfer to the oven.
6. Cook for ½ hours, then remove the lid and cook for a further 1 hour.