



Countryside**food** *uncovered*

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Lancashire **Hot Pot**



Ingredients

- 1kg under shoulder, neck and shin of lamb (cut into 3-4cm thick pieces)
- Seasoning
- 25g plain flour
- 40g salted butter, melted
- 700g onions, thinly sliced
- 1kg King Edward potatoes, peeled and cut to 2mm slices
- 150ml chicken stock

Method

1. Season the lamb well and dust with flour. Put the lamb into the base of a hot pot dish – an earthenware dish – approx 20cm wide and 8cm deep.
2. Sweat off the onions in 15g of the butter for 4-5mins, without allowing them to colour.
3. Spread the onions evenly on top of the lamb.
4. Toss the potatoes with the remaining 25g melted butter and seasoning.
5. Put the sliced potatoes evenly on top of the onions, reserving the base-shaped rounds for the final layer.
6. Cover the hot pot and place in a pre-heated oven for 30 minutes at 180-200°C, then for approximately 2 hours at 130°C.
7. Take off the cover, return to the oven at 180-200°C for 30-40 minutes or until the potatoes on top are golden brown.

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