

Lancashire Hot Pot



Serves 6

Preparation time: 20 minutes

Cooking time: 3 hours

Oven temperature Gas mark 3, 170°C, 325°F

Ingredients:

900g/2lb England's Rose lamb chops, cutlets or chump chops, trimmed,

15-30ml/1-2tbsp dried mixed herbs,

15ml/1tbsp sunflower oil

30ml/2tbsp freshly chopped mint,

4 lamb's kidneys, skinned, cored and cut into small pieces

3 medium onions, peeled and cut into wedges,

15ml/1tbsp plain flour.

600ml/1 pint hot, good lamb stock,

15-30ml/1-2tbsp Worcestershire sauce,

Salt and pepper, 2 bay leaves,

25g/1oz butter, softened,

900g/2lb red potatoes, unpeeled and sliced.

Method:

Coat the cutlets with the mixed herbs. Heat the oil in a large pan and cook the chops or cutlets, in batches until brown, turning once. Transfer into a 2.8L/5pint ovenproof casserole dish with a lid. Sprinkle over half the mint.

Add the kidney to the pan and cook for about 20 minutes and then spoon evenly over the cutlets. Fry the onions for about 10 minutes until brown, adding a little more oil to the pan if necessary. Stir in the flour and cook for 1-2 minutes. Add the stock, Worcestershire sauce and seasoning.

Pour the stock and onion mixture into the casserole dish and sprinkle over the remaining mint and add the bay leaves. Arrange the potato slices on top of the casserole dish in an overlapping pattern. Season and dot with half the butter. Cover with a tight-fitting lid and cook for 1 1/2 hours. Remove the lid and cook for a further 50 minutes.

Brush the potatoes with the remaining butter and place the casserole under a preheated moderate grill for 4-5 minutes to ensure the potatoes are crisp and golden. Serve with seasonal vegetables.

