



Lancashire Hotpot
by Community Friend

Ingredients

1 1/2 pound lamb
2 kidneys (optional)
pepper and salt
2 carrots
1 turnip
8 oz onions (or chopped leeks)
1 pound peeled and sliced potatoes
Dripping or butter
Serves 4

Method

1. Cut the lamb into pieces season - and season with salt and pepper.
2. Place the meat and chopped vegetables into the casserole dish..
3. Finish with a layer of thickly sliced potatoes, overlapping each other.
4. Pour in about 1/2 to 3/4 pint water - sufficient to come about one-third of the way up the casserole.
5. Put small dabs of dripping or butter on the top layer. Cover casserole with a lid of silver foil and put into a fairly slow oven for about 3 hours.
6. Remove foil about half an hour before serving and raise oven heat to brown the top layer of potatoes.

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