

# Lancashire Hotpot

## Ingredients

- 1 1/2 lbs boneless lamb shoulder, cubed
- salt & pepper to taste
- 3 Tbsp butter, divided
- 1 Tbsp vegetable oil
- 2 yellow onions, thinly sliced
- 1 Tbsp flour
- 2 cups lamb, beef or chicken stock.
- 2 bay leaves
- 1 Tbsp Worcestershire sauce
- 3 carrots, peeled and thickly sliced
- 2-3 russet potatoes, peeled and sliced into rounds
- 1/4 tsp dried thyme

## Directions

Preheat oven to 325°F.

Season lamb with salt & pepper.

Place 1 Tbsp butter and vegetable oil in a sauté pan and heat over medium-high heat. Add the lamb and brown on all sides. Remove lamb and set aside. Add the sliced onions to the pan, turn heat to medium, and sauté until the onions are light brown. Return lamb to the pan. Add the flour and cook for a minute. Add the stock, bay leaves, Worcestershire sauce, salt and pepper. Mix well. Bring to a simmer, then turn off the heat and transfer to a casserole dish. Cover and bake in the oven for 30 minutes.

Remove dish from the oven. Mix in the carrots. Carefully, to avoid getting burnt, top with the sliced potatoes. Brush the potatoes with the melted butter. Sprinkle with the dried thyme. Cover again and return to the oven for 1 hour. Remove and let rest for at least 5 minutes before serving.