

Northumbrian Hotpot

Ok so it used to be called 'Lancashire Hotpot', but if enough of us call it 'Northumbrian Hotpot'... well, you never know. It might just stick!

Ingredients

- 4 Lambs' kidneys – soaked and washed in water
- 1.5 kg potatoes – peeled and thinly sliced
- 500g onions – thinly sliced
- 8 Neck/best-end lamb chops
- Handful of fresh thyme leaves
- 1 litre chicken stock - heated
- 50g butter – melted

Method

- Pre-heat the oven to 140°C and butter a large 4.5 litre casserole dish.
- Cut the lambs' kidneys in half, cut out and discard the cores
- Put a layer of onions on the base of the casserole dish followed by a layer of potatoes, half the lamb, half the kidneys and a handful of thyme leaves. Season well.
- Repeat with another layer and finishing with a final neat layer of overlapping potatoes slices brushed with melted butter.
- Place on a tight fitting lid and bake for 3 hours.
- Turn up the oven to 220°C, brush potatoes with the rest of the melted butter, and place back in the oven (minus the lid) for a further half hour until crisp and golden!
- Serve with roasted red cabbage.

Recommended drinks

- There's only one drink for this – a pint of Blacksheep Ale!