



THE UPLAND COOK

# LANCASHIRE HOTPOT

*The Upland Cook: Feel Good*



Easy



3-4 hours



Lunch/Dinner



3-4 servings

This reimagined Lancashire HotPot combines the richness of bear meat with the depth of Canada goose offal, slowly simmered beneath tender, melting potatoes. This rustic and comforting dish celebrates northern traditions and offers a wild twist on a classic English recipe.

## INGREDIENTS

### For the Meat and Offal:

- 600 g of bear meat, cut into cubes
- 200 g of Canada goose hearts and gizzards, cleaned and chopped
- 2 tbsp of flour
- 2 tbsp of sunflower oil or duck fat
- 2 bay leaves
- 2 garlic cloves, minced
- 1 yellow onion, thinly sliced
- 2 carrots, sliced into rounds
- 200 g of wild mushrooms (chanterelles, oyster mushrooms, or boletes), cleaned and sliced
- 1 tbsp of fresh or dried spruce tips (or more to taste)
- 500 ml of game or poultry broth (preferably homemade)
- 250 ml of veal stock
- 125 ml of red wine
- Salt and freshly ground black pepper to taste

### For the Topping:

- 4 Russet (or Yukon Gold) potatoes, peeled and thinly sliced
- 2 tbsp of melted butter
- Salt and pepper to taste
- 1 tbsp of fresh thyme (optional)

## STEPS

### 1. Preparing the Meat and Offal:

- In a large bowl, coat the bear meat cubes and the offal pieces with flour, shaking off any excess.
- Heat the oil in a cast-iron Dutch oven or a large skillet. Sear the meat and offal on all sides until browned. Remove and set aside.

### 2. Preparing the Vegetables and Mushrooms:

- In the same Dutch oven, add the onion, garlic, and carrots. Sauté for a few minutes until lightly browned.
- Add the wild mushrooms and sauté until tender and slightly golden.
- Stir in the spruce tips to infuse the mixture with their aroma.
- Deglaze with red wine, scraping the bottom to release any browned bits. Let it reduce slightly.

### 3. Assembly:

- Return the meat and offal to the Dutch oven. Add thyme, bay leaves, salt, and pepper.
- Pour in the game broth and veal stock until the meat is fully covered.
- Bring to a boil, then reduce the heat and simmer gently for 1 hour and 30 minutes, covered.

### 4. Assembling the Hot Pot:

- Preheat the oven to 180°C (350°F).
- Transfer the meat mixture to an oven-safe dish. Arrange the potato slices in an overlapping pattern on top. Brush with melted butter and sprinkle with thyme, salt, and pepper.
- Cover with aluminum foil and bake for 1 hour.
- Remove the foil and continue baking for 30 minutes or until the potatoes are golden and crispy.

