

Lancashire Hotpot with Braised Red Cabbage

(Serves 6)

Ingredients

- 750g diced lamb
- 3 medium potatoes, thinly sliced
- 2 medium carrots, sliced
- 2 small onions, sliced
- 30g plain flour
- sea salt flakes and freshly cracked black pepper
- 250ml lamb or beef stock
- 25g butter

Braised Red Cabbage

- 500g red cabbage, fine shredded
- 1 cooking apple, peeled and diced
- 1 small onion, sliced
- 25g unsalted butter
- 1 tbsp soft brown sugar
- 1 tsp cider/white wine vinegar
- zest of a lemon
- 75ml red wine
- 1 cinnamon stick

Method

1. Preheat the BBQ to 160c/325f roasting/indirect heat with the lid down and vents open as applicable.
2. Put the flour in a large bowl with the salt and pepper and mix. Add the diced lamb and tumble in the flour to coat thoroughly.
3. Assemble the hotpot in a [4 litre Dutch oven](#) or oven dish and season each layer with extra salt and pepper. Begin by fanning a layer of potatoes on the base, followed by half the onion and carrot. Next add the floured lamb pieces to the dish before topping with the remaining carrots, onions and a final layer of potato slices.

4. Add the hot stock to the dish, dot the top with butter and give one last seasoning.



5. With the lid off the dish place it on the BBQ in the area of roasting / indirect heat and close the lid. Cook for 2 hours before checking and basting the top potato layer with a little extra butter. If the potatoes colour a little quickly cover the dish with a sheet of foil and continue cooking.
6. To make the braised red cabbage place a dish or ovenproof pan on the roasting / indirect area and add the butter. Once the butter has melted add the sliced onion, stir and sweat with the lid down for 5-10 minutes.
7. Add the remaining ingredients to the cabbage dish, place a piece of parchment on the surface of the cabbage and cover with a lid. Cook for an hour, stirring occasionally to prevent the dish from catching on the bottom, until the cabbage has softened to a gorgeous silky pile of cabbage slithers, perfect to accompany your hotpot!
8. The Hotpot will need 2-2.5 hours cooking time but to check everything is cooked thoroughly use a [digital temperature probe](#) without disturbing the top layer too much and skewer a few pieces of lamb, which should have a temperature of 95c/205f for that perfect melt-in-the-mouth texture.
9. Remove and serve with the spiced braised red cabbage.

