

## Lancashire Butter Pie

**Chef Linzi Barrow, blogger at Lancashire Food**



### Ingredients

200g plain flour  
50g butter  
50g white fat (dripping / lard or vegetable fat)  
3 large potatoes  
1 onion

### Method

1. Blend flour and fat in food processor and then drizzle in just enough cold water to make the pastry form a ball. Leave in the fridge to rest for 1/2 an hour.
2. In the meantime, peel 3 large potatoes and 1 onion, cut the potato into large chunks and the onion in to half moon rings. Parboil for approx 20 minutes until potatoes are just soft but still holding their shape. Drain and slice into your pie dish, into which you have rolled out a bottom layer, layer in the onions, salt and pepper and flecks of butter.
3. Top off with your top layer of pastry.
4. Bake at 180 degrees for approx 1/2 hour until golden. Serve immediately with your preferred condiment.

Butter Pie, potato and onion pie, is a traditional Lancashire delicacy, customarily served on a Friday so as to comply with the catholic rule of not eating meat on a Friday.

Butter pie is delicious served with pickled red cabbage, tomato sauce or brown sauce.