

The Ultimate One-Pan Lancashire Hotpot: A Hearty Comfort Classic

I love this recipe because it's



OVEN
350°F

TIME
7 min

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INGREDIENTS

Meat: 2 lbs (~900g) lamb shoulder or beef chuck, cut into 1.5-inch cubes.

Coating: 2 tablespoons all-purpose flour, salt, and freshly ground black pepper.

Fat: 2 tablespoons olive oil or butter.

Aromatics: 2 large yellow onions (thinly sliced) and 3 cloves of minced garlic.

Liquid Base: 3 cups (~700mL) beef or lamb broth.

Flavor Boosters: 1 tablespoon Worcestershire sauce, 1 tablespoon tomato paste.

Herbs: 1 teaspoon fresh thyme (or 1/2 tsp dried) and 1 bay leaf.

The "Lid": 2.5 lbs (~1.1kg) Yukon Gold or Russet potatoes, peeled and sliced 1/8 inch thick.

Finishing: 2 tablespoons melted butter and fresh chopped parsley for garnish.

DIRECTIONS

1. **Prep the :** Oven and Potatoes: Pre-heat your oven to 350°F (175°C). Keep your sliced potatoes in a bowl of cold water to prevent browning while you sear the meat.
2. **Coat the :** Meat: Pat your meat cubes dry with paper towels. Toss them in a bowl with the flour, salt, and pepper until evenly coated.
3. **The :** Great Sear: Heat oil in a large oven-safe skillet or Dutch oven over medium-high heat. Brown the meat in batches-don't crowd the pan! Transfer the browned meat to a plate.
4. **SautØ Aromatics:** Reduce heat to medium. Add onions and cook for 5-7 minutes until soft. Stir in the garlic for 1 minute until fragrant.
5. **Deglaze and :** Build Sauce: Stir in the tomato paste. Pour in the broth and use a wooden spoon to scrape up the brown bits (the fond) from the bottom. Whisk in the Worcestershire sauce.
6. **Assemble:** Return the meat to the pan. Add thyme and the bay leaf. Stir in about one-third of your sliced potatoes (this thickens the sauce).
7. **The :** Potato Crust: Arrange the remaining potato slices in a circular, overlapping pattern on top of the stew.
8. **First :** Bake: Brush the top with melted butter and season with salt. Cover tightly with a lid or heavy-duty foil. Bake for 1.5 hours.
9. **The :** Crisp: Remove the cover and increase the oven temperature to 400°F (200°C). Bake for another 30-40 minutes until the top is golden brown and crispy.

10. Rest and : Serve: Let the dish rest for 10 minutes. Garnish with parsley and serve directly from the pan.

SWAPS & NOTES

The Meat: Authentic hotpot uses lamb, but beef is a fantastic substitute if you prefer a richer, more familiar savory profile.

The Potatoes: I recommend Yukon Golds because they hold their shape well while still becoming creamy.

If you want maximum crunch, Russets are your best bet.

Vegetables: While traditional hotpot is meat-heavy, you can add sliced carrots or leeks along with the onions for extra sweetness.

TIPS FOR SUCCESS

Slice Thinly: Use a mandoline for the potatoes if you have one.

Consistent thickness ensures the potatoes cook evenly.

Dry the Meat: If the meat is wet, it will steam instead of sear.

Always pat it dry for that deep, brown crust.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-one-pan-lancashire-hotpot-a-hearty-comfort-classic/>