

Gladstone Hotpot

By David Larkin

When I worked at the SHAPE HQ in Belgium, one of my more pleasant duties was to drive to Oberammergau to lecture at the NATO School there. Oberammergau is a lovely place, on the edge of the Alps and a great place to visit. I've never been there for their famous Passion Play but there have always been plenty of other enjoyable activities, including eating at the Bavarian restaurants.

On one visit I was kindly invited round for dinner by a British Army officer who was on the School staff. Gladstone Hotpot is what his wife served us and she was kind enough to share the recipe. This is a little fancier than the traditional Lancashire Hotpot and makes a good dish to serve to company.

2 tbsp. oil

1 1/2 lb. beef, stewing beef or diced braising steak

2 large onions, sliced

8 oz. carrots, sliced

1 green pepper, sliced

15 oz. can tomatoes

2 tbsp. flour

1/2 pint (10 oz.) beef stock

1 tbsp. French mustard

1 tbsp. Worcestershire Sauce

1 tbsp. soy sauce

Salt

Freshly ground pepper

1 1/2 lbs. potatoes, peeled and sliced

Heat the oil in a pan and brown beef. Remove beef. Fry onions in some fat until golden brown then remove. Layer meat in casserole with onions, carrots, peppers, and tomatoes (drained, reserve juice).

Stir the flour into the fat and cook for 1 minute. Gradually add stock and tomato juice and bring to boil. Stir in mustard, Worcestershire Sauce, and soya sauce and add plenty of salt and pepper.

Pour over casserole and cover with a thick layer of potatoes. Cover and cook in oven for 1 1/2 hours @ 350°F. Remove lid and cook for 30-45 minutes @400°F or until potatoes are golden brown.

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The last week of January in beautiful, 'blizzardy' South Marysburgh.....

Wednesday, January 29th (or Tuesday the 28th, or Monday the 27th for that matter...)—The view looking south across South Bay (or the view of practically anywhere!) from County Road 13.

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