Stovies

The Scottish one-pot of potatoes slowly cooked with onions and beef until soft and golden at the edges. Cheap, filling and best with oatcakes and beetroot.

Serves 4 **Prep** 15 min **Cook** 50 min

Ingredients

- 500g beef mince, or leftover roast lamb or beef, chopped
- 2 tbsp oil or dripping
- 2 large onions, sliced
- 1.2kg floury potatoes, peeled and thickly sliced
- 400ml hot beef or chicken stock
- 1 tsp salt, and plenty of black pepper
- oatcakes and pickled beetroot, to serve

Ask at the counter for
500g beef mince

Method

1. Heat the oil in a wide, heavy pan and brown the mince for 8 to 10 minutes. Lift it out.
2. Add the onions and cook gently for 10 minutes until soft and golden.
3. Add the potatoes, mince, stock, salt and pepper. Stir, cover and cook on a low heat for 30 minutes, stirring now and then, until the potatoes are soft and starting to break down.
4. Take the lid off and cook for 5 to 10 minutes more, letting it catch slightly on the bottom. Serve with oatcakes and beetroot.

Tips

- Leftover roast? Skip step 1 and stir the chopped meat in for the last 10 minutes.

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