

Classic stovies by Christopher Trotter

This is the great Scottish leftover dish and there is nothing nicer than stovies on a cold evening, or perhaps as a supper dish after a night out, or after a football or rugby match. Just shove it in the oven to heat through and tuck in!

Serves: 4 people

Prep time: 30 minutes

Cook time: 60 minutes

Ingredients

125g cold cooked beef, sliced thinly

750g large potatoes (Maris Piper, Red Duke of York, or Desiree), evenly sliced

2 large onions, peeled and sliced

1 tablespoon of beef dripping

300ml beef stock (if there is any gravy left from the roast, mix this in too)

salt and pepper



Method

Preheat the oven to 190°C (375°F or gas mark 5).

Melt the dripping into a large pan, throw in the onion and cook gently to soften and lightly brown. Then take a casserole dish and layer half of the sliced potatoes, then the meat, then the onions, seasoning as you go. Finish with the remaining potatoes, and cover with the stock.

Bake in the oven, until the liquid is absorbed and the edges of the potatoes are browned. This will take about 50 minutes.