

Mark Hix

Lancashire deer hot pot

Serves 5



Try venison instead of lamb in this Northern classic – wild animals need culling to protect our woodlands, and it's seriously tasty

One of the North's best-known dishes, Lancashire hot pot has many variations. The key ingredient is a flavourful cut of lamb, like neck, traditionally sliced on or off the bone like chops. Here, I'm using similar cuts of deer – sold as wild venison. These wild animals need culling to protect woodlands, and they're pretty cheap. You can also add kidneys, heart or even black pudding.

- 800g wild venison neck fillet, or shoulder, haunch or shin, cut into rough 3-4cm chunks
- ½ tbsp plain flour, plus extra for dusting
- vegetable oil, for frying
- 450-500g onions, thinly sliced
- 60g unsalted butter, plus a little extra, melted, for brushing
- 800ml lamb or beef stock
- 1 tsp chopped rosemary leaves
- 1kg large potatoes, peeled and thinly sliced

Season 800g wild venison neck fillet, or shoulder, haunch or shin, cut into rough 3-4cm chunks (and offal if using), and dust lightly with plain flour.

Heat a lidded heavy-bottomed frying pan with 1-2 tbsp vegetable oil. Fry the venison over a high heat until taking colour, about 2-3 minutes. You may need to do this in

batches. Drain in a colander set over a bowl. Dry the meat on kitchen paper to absorb oil. Fry and drain the offal afterwards, if using.

Clean the pan and heat 1-2 tbsp vegetable oil. Fry 450-500g thinly sliced onions on a high heat until they begin to colour, add 60g unsalted butter and continue to cook for 2-3 minutes until they soften. Dust the onions with ½ tbsp plain flour, stir well, and gradually add 800ml lamb or beef stock, stirring to avoid lumps, then sprinkle in 1 tsp chopped rosemary leaves.

Bring to the boil, add the venison meat, season and lower the heat to simmer for about 1 hour, or until the meat is tender and the sauce has started to thicken up.

Now you're ready to assemble the hot pot. Preheat the oven to 200C/180C fan/gas mark

Butter the inside of an ovenproof casserole dish with a lid.

Cover the bottom with a single layer of potato slices (from 1kg large potatoes, peeled and thinly sliced), followed by half of the meat and sauce. Then top with another layer of potatoes. Add the rest of the meat and sauce. Finish the top with a layer of overlapping potato slices. Brush the top with a little melted butter.

Cook in the oven with a lid for about 1 hour. Turn the oven up to 220C/200C fan/gas mark 7. Remove the lid and cook for another 25-30 minutes until the top has a lovely colour.

Mark Hix MBE

Chef, food writer and advisor

Mark Hix is a celebrated chef and award-winning food writer. Our Captain, Darren, met Mark when they were at catering college together in Dorset, and have been friends ever since.

Follow him online and social media for more recipes and event updates.

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Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance. He is an award-winning author and

food writer with 12 cookbooks to his name, the latest of which, *Hooked*, regales stories of fishing from his childhood through to the present day. He has an award-winning weekly recipe column in *The Telegraph Magazine*, with previous contributions to print including *City AM*, *GQ*, and *The Independent on Saturday*, for which he was the food writer for 14 years. You'll also find his monthly columns in *Marshwood Vale* and *Dorset Magazine*.

After overseeing top London restaurants *The Ivy*, *Scotts*, *Le Caprice* and *J Sheekey* for 17 years, Mark opened his iconic HIX restaurants which included the likes of *Tramshed*, *Hixter*, *Mark's Bar* and *HIX Oyster & Chop House*, which sadly closed in the pandemic. After closing his last site, *The Oyster & Fish House*, in December of 2024, he is now focussed on his events, writing and advisory roles. He also hosts an array of culinary events including the unique *Mark's Kitchen Table* which takes place at his Charmouth home, as well as taking guests foraging for wild food and fishing off the Dorset coast.