

Speights old dark lamb pie

Ingredients

You will need a good size casserole pot about 2 litres to make enough for 6. If you have some beetroot going soft or pumpkin that needs using feel free to chuck them in too.

- 500 grams of diced lamb
- 4 tbs of flour
- handful of fresh rosemary or a couple of teaspoons of dried.
- Salt and ground pepper corns
- 4 tbs of oil
- 1 onion
- 3 or 4 medium sized carrots roughly chopped
- 200 grams of mushrooms
- stick of celery (optional)
- large or 2 small parsnips grated
- 4 tbs of pearl barley
- 1 tsb of vegemite
- 300 ml bottle of Speights Old dark beer.
- 300ml vegetable stock or use an oxo cube.
- 500 grams of chippolata sausages about 6

Method

Finely chop up the rosemary leaves and combine with the salt and pepper into the flour. Put the diced lamb in and get it well coated. Heat up the oil in the bottom of the casserole pot and put in the lamb and all the flour. Best to do it in smaller quantities so all the lamb is well seared. Remove it and put in another couple of glugs of oil and sauté the onions, carrots, mushrooms and celery if you are using it for about 5 minutes . Then put the lamb back in along with the pearl barley, vegemite, beer, parsnip and stock. Simmer for about 20 mins on the stove then put in the sausages either chopped up or whole and put in the oven at 180°C for an hour with the lid on. Check now an again to see if it needs more stock. Great with creamy mashed potato and a few peas to add colour.

