

## Lancashire Rump Steak Pan Pie

A good friend of mine, Peter Smith, used to make this pie for his customers at the Cross Gates pub in Blacko, near Burnley. Peter used a Cheshire cheese pastry topping instead of suet and he always served this with minted peas and warm wholemeal crusty cobs with lashings of butter. Wonderful!

450 g / 1 lb rump steak  
1 large onion, sliced  
2 carrots, diced  
1 small turnip, diced  
Salt and black pepper  
Pinch of English mustard powder  
450 g / 1 lb King Edward potatoes, diced  
600 ml / 1 pint beef stock

### *Pete's suet pastry*

1.5 ml / ¼ teaspoon baking powder  
100 g / 4 oz flour  
50 g / 2 oz suet, grated  
1 pinch of salt  
Water

SERVES 8–10

Cut the meat into cubes and put them into a casserole dish with the stock. Add the vegetables to the pan with the seasoning. Simmer for 1 hour.

Add the potatoes and cook for a further 15 minutes.

Make the pastry by combining the flour, suet, salt and baking powder and mixing to a dough with the water. Roll out the pastry and cover the top of the filling with it.

Put the lid on and simmer for half an hour until the pastry is done.

Brown the top under the grill before serving in the pan.

