

HOTCH POTCH

(The soup that lured Queen Victoria's Prince Consort to the galley of a Highland loch steamer to inquire what was 'intill't')

Neck of Lamb - 2.5lbs / 1Kg or a Marrow Bone
Water - 5 pints / 3 litres / 12.5 cups
Salt
Green Peas, freshly shelled if possible - 8oz / 250g / 2 cups
Broad Beans - 4oz / 125g / 1 cup
6 Young Turnips, diced
6 Young Carrots, diced
6 Spring Onions
1 Cauliflower
A Lettuce
6 Sprigs of Parsley, finely chopped

Put the neck of Lamb or the marrow bone into the brothpot with the cold water and a little salt. Bring to the boil, and skim carefully. Shell the peas; shell and skin the beans; prepare and dice the turnips and carrots; peel and cut up the onions. Retain half the peas, and put the rest of the prepared vegetables into the boiling liquor. Draw to the side and simmer very gently for 3-4 hours, or longer. It can hardly be cooked too slowly or too long. Meanwhile put the cauliflower and the lettuce into cold water with a little salt, and let them lie for half an hour. Then break the cauliflower into sprigs and chop the lettuce; and, half an hour before serving, add them to the broth with the remainder of the peas. Just before serving add the parsley. The soup should be nearly as thick as porridge, and is a meal in itself. Eat with crusty bread and butter! :-)