Pork Casserole with Dumplings

Serves 10

- 2kg diced shoulder pork
- 4 onions, sliced
- 6 carrots, diced
- 4 cloves chopped garlic
- 4 tbsp Worcestershire sauce
- 2 tbsp Brown sauce
- 2 tbsp butter
- 2 tbsp flour
- 2 tbsp Dijon Mustard

1. Season the pork and brown in hot oil until sealed. Remove from heat.

2. Fry the sliced onion, carrot and chopped garlic in the same pan until onions have softened.

3. Add the meat back to the pan along with the remaining ingredients, apart from the Dijon mustard.

4. Braise for 2 hours until the meat is tender (if needs be add water or vegetable stock to the mix) then add the mustard.

5. For the dumplings mix suet, egg and milk, according to packet instructions, or your own recipe!

6. Put the dumplings in to the mix then simmer for 20 minutes more, or until dumplings have doubled in size.