

From Baked Beans To Fish And Chips Enjoy Your Favorite Meals From England

Ingredients:

- 1 can (15 ounces) of baked beans
- 4 slices of bread, toasted
- Butter or margarine, for spreading

Instructions:

1. Heat the baked beans in a saucepan over medium heat.
2. Toast the bread.
3. Spread the beans over the toast.
4. Serve with butter or margarine.

Ingredients:



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Enjoy Your Favorite Meals from England by BookSumo Press

★★★★★ 5 out of 5

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Enhanced typesetting : Enabled
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- 1 pound of cod or haddock fillets, cut into 1-inch pieces
- 1 cup of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1/2 cup of water
- 1 egg, beaten
- Vegetable oil, for frying
- 1 pound of potatoes, peeled and cut into 1-inch thick chips

Instructions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. In a large bowl, combine the flour, baking powder, and salt.
3. Add the water and egg to the dry ingredients and stir until a batter forms.
4. Dip the fish fillets into the batter and then fry them in hot vegetable oil until golden brown.
5. Remove the fish from the oil and drain on paper towels.
6. Place the chips on a baking sheet and drizzle them with olive oil.
7. Bake the chips in the oven for 20-25 minutes, or until golden brown and crispy.

8. Serve the fish and chips with tartar sauce and malt vinegar.

Ingredients:

- 1 pound of ground lamb or beef
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 cup of frozen peas
- 1 tablespoon of Worcestershire sauce
- 1/2 teaspoon of dried thyme
- 1/4 teaspoon of salt
- 1/4 teaspoon of black pepper
- 2 cups of mashed potatoes

Instructions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. In a large skillet, brown the ground lamb or beef.
3. Add the onion, carrots, and celery to the skillet and cook until softened.
4. Stir in the peas, Worcestershire sauce, thyme, salt, and black pepper.
5. Pour the mixture into a 9x13 inch baking dish.
6. Top the mixture with the mashed potatoes.

7. Bake the shepherd's pie in the oven for 20-25 minutes, or until the potatoes are golden brown and the filling is bubbling.

Ingredients:

- 1 joint of beef, lamb, or pork
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 cup of beef, lamb, or pork broth
- 1 tablespoon of Worcestershire sauce
- 1/2 teaspoon of dried thyme
- 1/4 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1 cup of all-purpose flour
- 1 cup of milk
- 2 eggs
- Vegetable oil, for frying

Instructions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. Place the joint of meat in a roasting pan and add the onion, carrots, and celery.

3. Pour the beef, lamb, or pork broth over the meat and vegetables.
4. Season the meat and vegetables with Worcestershire sauce, thyme, salt, and black pepper.
5. Roast the meat in the oven for 1-2 hours, or until the meat is cooked through and the vegetables are tender.
6. Remove the meat from the oven and let it rest for 15 minutes before carving.
7. While the meat is resting, make the Yorkshire pudding.
8. In a large bowl, whisk together the flour, milk, and eggs.
9. Heat a little vegetable oil in a frying pan and pour in



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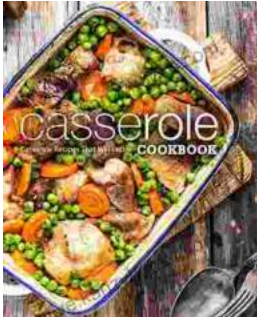
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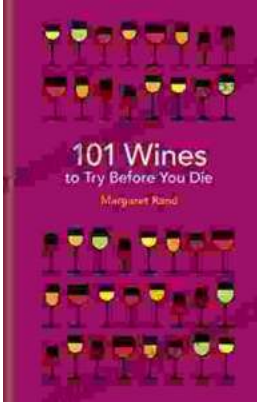
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