

Panackerty Recipes

From the Kitchen of: Kathleen, from Blackhall

Potatoes
Corned Beef
Carrots
Swede (Turnip)
Bacon
Onions
Dumplings

Layer Pots
Layer Corned Beef
Layer Chopped Onion, small chops
Repeat till dish full
OXO sprinkled, salt, pepper, gravy salt
Pour boiled water till level over
Cook in oven med heat 1 hr
Place dumplings on top for 20 mins

From the Kitchen of: Kay, from Thornley

Potatoes
Corned Beef
Onions
Carrots
OXO

From the Kitchen of: Paula, from Peterlee

Layer sausage
Black pudding
Bacon
Sliced Onions
Sliced Potatoes
Half fill with water
190 degrees C 60-90 mins

Panachilty, Peterlee

Potatoes
Onions
Corned Beef
Sausage
Bacon
Gravy
Sliced Potatoes/ onions
Cubed corned beef
Sliced sausage, Bacon

Layer Potatoes, then onion and beef, sausage, layer potato and onions. Pour gravy on top in casserole dish.

Panackerty Recipes

From the Kitchen of: Sharon, from Peterlee

Nana's Panachalty Recipe

Meat from Sunday Roast

Peas

Carrots

Onions

Sliced Potatoes on top - go crispy

Stock gravy

In oven

45 mins

From the Kitchen of: Marion, from Peterlee

Corned beef

Onion

Potato

Gravy

Lay the corn beef and onion potato and oven bake for 1 hour

From the Kitchen of: Maureen and Dorothy, from Shotton

Panacklety

Layers of

- Potato

- Onion

- Corned Beef

- Stock Cube

Oven baked

From the Kitchen of: Hannah, from Peterlee

Recipe for the kids

Potato

Carrot

Turnip

Peas

Corner Beef

Put ingredients in tray and put in oven

Panackerty Recipes

From the Kitchen of: Lisa, from Peterlee

Corned beef
Onions
Tatties
Peas
Beef Stock
Put all the mix in to one pan
Put beef stock in to pan and just cook for about 40 mins.

I got this off my Mam,
She got this off her Mam.

From the Kitchen of: Marc, from Peterlee

Started eating this recipe in my late teens.

Carrots
Spuds
Bacon
Cornbeef
Onions
Oven Dish
Cooker

From the Kitchen of: Deborah, from Shiremoor

Left over -
Sliced potatoes
Carrots (or other Sunday vegetables)
Rice (not cooked)
Left over meat - most often lamb from Sunday, or corned beef if no left overs (or mid week)
Onions
Cheese
Sunflower or olive oil
Cook onion 1st, deep frying pan, little oil
Add in the meat and pre cooked vegetables
Stock (hot water and stock cubes) or left over Sunday gravy
Add rice, once rice cooked
Add sliced potatoes (put lid in pan)
Heat potato up
Add the cheese

Panackerty Recipes

From the Kitchen of: Hayley, from Peterlee

Recipe from Nana

Potatoes - slices
Corn beef
Sausages
Bacon
Onion
In big pan then in the oven

Eat with bread and brown sauce

From the Kitchen of: Rob, from Blackhall Colliery

My Nana used to cook Panack at least once a week.

Potato
Onion
Corned Beef
Bacon
Beans
Black Pudding
Oxtail soup
Bovril Cubes
All in slow cooker for 2 hours

From the Kitchen of: Paula

Grandma's Recipe Panackalty

- Onions
 - Garlic
 - Bacon
 - Potato
 - Chicken Stock
 - Corned beef
 - Salt and pepper
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From the Kitchen of: Marilyn, from Peterlee

Corner Beef
Sliced Potatoes
Peas
Onion
Juice Stock

Mix ingredients in a mixing bowl, layer with corned beef and sliced potatoes, add stock and cook for 40 minutes.

I learnt this recipe from memory as watched my dad cook as a child.

Panackerty Recipes

From the Kitchen of: Adam, from Peterlee

Fresh ham

Turnip

Carrot

Potato

Onion

Ham Stock

Cook together then leave to set over night. Reheat next day for best flavour.

From the Kitchen of: Angiie, from Peterlee

Corned beef

Tinned tomatoes (chopped)

Onions

Carrots

Sliced potatoes

2 x beef OXO cubes

Onion in first, add tomatoes, sliced corned beef, potatoes.

1/2 pint stock

In a pan for half an hour.

From the Kitchen of: Barry, from Peterlee

Mam's recipe

Onions

Bacon Bits

Potatoes - sliced

Carrots - sliced

Stock

Bread to dip

Bring to the boil, cover + simmer for 30 min

From the Kitchen of: Joseph, from Peterlee

Corned Beef

Potato

Onion

Leek

Gravy

Hoy it all in a pan and cook until soft. Crusty Bread.

Panackerty Recipes

From the Kitchen of: Lyndsey, from Peterlee

Potatoes
Carrots
Onions
Corned Beef
Peas
Tomatoes
Veg stock cube
Gravy granules

Chop them all into different sizes, and put into the pan, add water, stock cube and granules then corned beef, cook on slow for over 1 hour.

From the Kitchen of: Steve, Stevie and Ellie

Corned beef
Potato
Onions
Carrots
Gravy

From the Kitchen of: Michelle, from Peterlee

Onion
Corned Beef
Potatoe
Carrot

Layer sliced onion, beef, pots, carrots - cover with beef stock and bake at 180 degree for 1 hour. Serve with bread. Large casserole dish. Mum fed 7 kids on this for Sunday lunch.

From the Kitchen of: George, from Shotton Colliery

Potato, Corned beef, Onions
1 Dice pots/ onions and boil
Add corned beef
2 Slice pots, corned beef and onion
Place in oven
Oven temp at 180 - 190 for 45 min to one hour

Panackerty Recipes

From the Kitchen of: Irene, from Wheatley Hill

Ingredients

Potato

Onion

Corned Beef

Carrot (optional)

In hot oven, in pyrex/oven dish or large pan on top of stove

Layer up:

Slice potatoes

Slice corned beef

Slice onions

Ending with a layer of potato

Cover with water

Done when potatoes are soft

From the Kitchen of: Edd

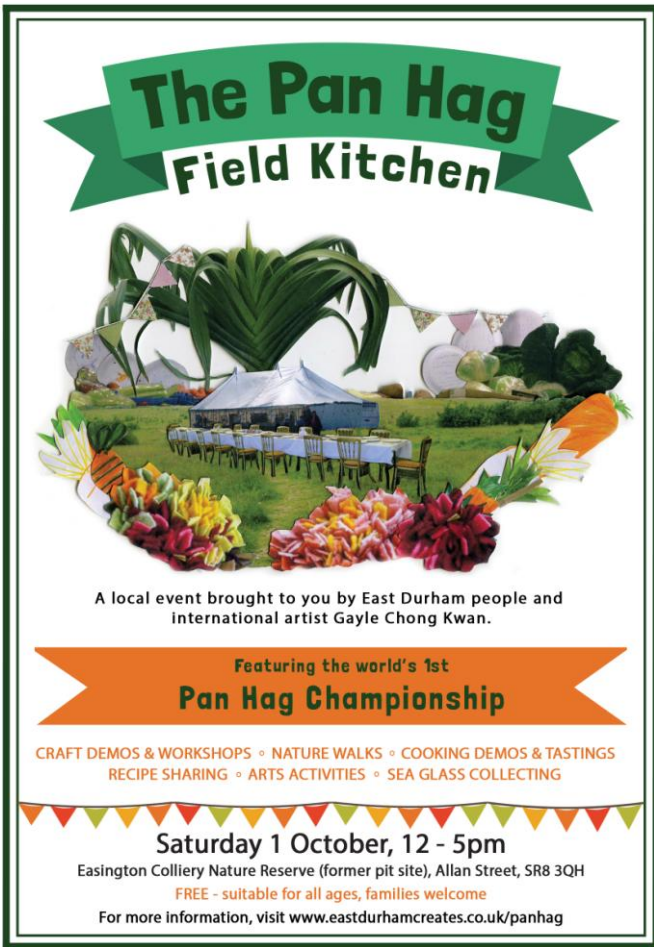
- Corned beef
 - Potatoes
 - Peas
 - Carrots
 - OXO gravy granules
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From the Kitchen of: Donna

Recipe for: 'Tatty Ash'

- Peeled and chopped potatoes
 - Sliced onions
 - Minced beef
 - Boil for 20/30 mins
 - Make some dumplings, place on top of potato and mince then cook til dumplings are done.
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Panackerty Recipes

The poster for 'The Pan Hag Field Kitchen' features a central illustration of an outdoor dining area with a white canopy tent and tables set for a meal. The scene is framed by various fresh vegetables like carrots, onions, and leafy greens. At the top, the title 'The Pan Hag Field Kitchen' is written in white on a green banner. Below the illustration, text describes the event as being brought to you by East Durham people and international artist Gayle Chong Kwan. A prominent orange banner below that announces the 'Pan Hag Championship', featuring the world's first. Further down, it lists activities: Craft Demos & Workshops, Nature Walks, Cooking Demos & Tastings, Recipe Sharing, Arts Activities, and Sea Glass Collecting. The event is scheduled for Saturday 1 October, 12-5pm, at Easington Colliery Nature Reserve. It is free and suitable for all ages. The website www.eastdurhamcreates.co.uk/panhag is provided for more information.

**The Pan Hag
Field Kitchen**

A local event brought to you by East Durham people and international artist Gayle Chong Kwan.

**Featuring the world's 1st
Pan Hag Championship**

**CRAFT DEMOS & WORKSHOPS • NATURE WALKS • COOKING DEMOS & TASTINGS
RECIPE SHARING • ARTS ACTIVITIES • SEA GLASS COLLECTING**

Saturday 1 October, 12 - 5pm
Easington Colliery Nature Reserve (former pit site), Allan Street, SR8 3QH
FREE - suitable for all ages, families welcome
For more information, visit www.eastdurhamcreates.co.uk/panhag

Spend an afternoon exploring lost, hidden and overlooked traditional skills and local customs related to crafts, growing, food and nature. Workshops and activities include peg looming, bunting making, craft activities and wood-turning demos. There will also be some gentle creative walks exploring the landscape, and a coastal ramble collecting sea glass.

We're delighted to announce that at 4.30pm we'll be judging the world's first *Pan Hag Championship* using pan haggerty/panaculty recipes we've been collecting. We need your help (and taste buds) to choose the 'People's Choice' winner.

Since 2014, international artist Gayle Chong Kwan has been working across the area collecting stories, memories, pictures and recipes from local people which will become part of *The Pan Hag Map* - a new alternative guide to East Durham, (available early 2017).



Recipe for: Panaculty

"A recipe that Mam used to make, it's not so commonly made these days (...). Made with sliced potato, corned beef, onions, carrots in a thin watery gravy. It was flavoured with fancy herbs which were not readily available. I think traditionally it was made on Monday from the leftovers of Sunday dinner. Nowadays if we have any leftover tattie (...) we fry it up with left over vegetables in a frying pan until the tattie has a slightly burnt crust on it, with a fried egg, lovely."

From the kitchen of: Jeff, from Easington

Walks will vary from 45 - 90 minutes, so wrap up warm and wear comfortable shoes. Other activities will take place under cover with seating and refreshments available.

There is parking available close by, or plan your public transport journey at jplanner.travelinenortheast.info

Commissioned as part of East Durham Creates, produced by Forma Arts with Artistic Direction by Gayle Chong Kwan (www.gaylechongkwan.com).

www.eastdurhamcreates.co.uk - 0191 518 5073



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