



BRITISH ARMY CATERING CORPS



BEEF RECIPES

★ ——— NOURISHING THE NATION • FUELING THE FORCE ——— ★

BEEF

12 CLASSIC RECIPES

A COLLECTION OF TIMELESS BEEF RECIPES
USED AND PRODUCED BY THE
BRITISH ARMY CATERING CORPS (ACC).



HEARTY



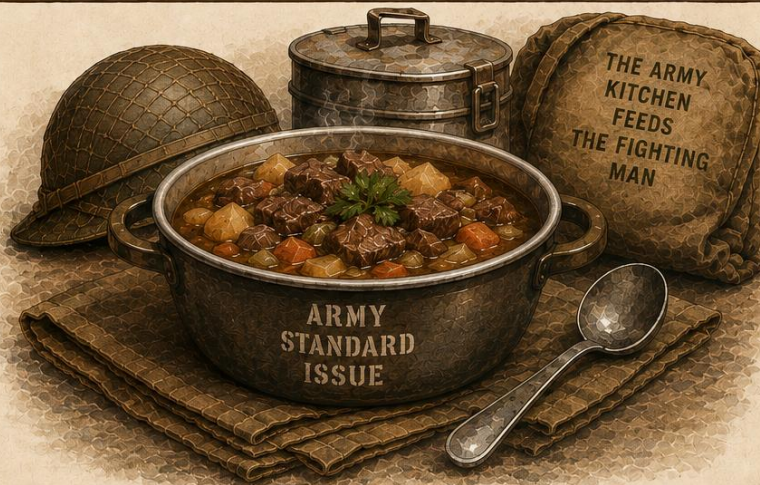
NUTRITIOUS



SUSTAINING



TRIED &
TRUSTED



★ 12 TIMELESS RECIPES ★ FOR THE FIELD, THE KITCHEN & THE MESS ★

RECIPE RANGE:

001-012

FROM THE ARMY KITCHEN

Simple ingredients. Hearty results.
Made to nourish. Built to sustain.

Created By
Paul Baldry

★ MASTER CHEF ACC ★

MANUAL REFERENCE:

A.C. Manual 1945
Chapter 3 – Beef Dishes

BUILT ON TRADITION

Used in British Army Catering
Corps operations throughout
the 20th century and beyond.

GOOD FOOD • STRONG SOLDIERS • READY FOR ANYTHING



BRITISH ARMY CATERING CORPS

RECIPE CARD 001



BEEF STEW

★ WITH VEGETABLES ★

CATEGORY:

BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (6 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef (stewing steak)	18.0 kg	Beef (stewing steak)	900 g
Onions	2.50 kg	Onion	1 large
Carrots	2.50 kg	Carrots	2
Potatoes	5.00 kg	Potatoes	4 medium
Swede (Turnip)	1.50 kg	Swede (Turnip)	1 medium
Peas (frozen)	1.00 kg	Peas (frozen)	100 g
Beef Dripping or Oil	250 g	Beef Dripping or Oil	1 tbsp
Plain Flour	250 g	Plain Flour	1 tbsp
Tomato Purée	500 g	Tomato Purée	2 tbsp
Stock (beef)	45.0 litres	Stock (beef)	1.2 litres
Worcestershire Sauce	250 ml	Worcestershire Sauce	2 tsp
Salt	250 g	Salt	to taste
Black Pepper	50 g	Black Pepper	to taste
Bay Leaves	10	Bay Leaf	1
Thyme (dried)	50 g	Thyme (dried)	½ tsp

METHOD (HOME VERSION)

- 1 Cut the beef into cubes (about 3 cm).
- 2 Heat the dripping or oil in a large pan.
- 3 Brown the beef in batches. Remove and set aside.
- 4 Add the onion and cook until softened.
- 5 Stir in the flour and cook for 1 minute.
- 6 Return the beef to the pan. Stir in the tomato purée.
- 7 Pour in the beef stock and Worcestershire sauce.
- 8 Add the carrots, potatoes, swede and bay leaf.
- 9 Bring to the boil, then reduce the heat.
- 10 Cover and simmer gently for 1½ to 2 hours until the beef is tender.
- 11 Add peas for the last 10 minutes of cooking. Season to taste and serve hot.

Note: Stir occasionally and ensure beef is tender before serving.



PREPARATION TIME

25 mins



COOKING TIME

1½–2 hrs



DIFFICULTY

EASY

ACC TIP

"Brown the meat well for the best flavour and keep the simmer low and steady for tender, tasty beef."

CHEF'S NOTES

- A classic, hearty dish that is filling and nutritious.
- Ideal for cold weather and high energy needs.
- Serve with crusty bread or dumplings.
- Can be prepared a day ahead – flavour improves.
- Ensure vegetables are cut evenly for even cooking.



FIELD KITCHEN NOTES

- Brown the meat in batches to maintain colour.
- Use bulk vegetables cut to uniform size.
- Maintain steady heat for consistent results.
- Stir regularly to prevent sticking.
- Keep covered during simmering to save fuel.



HISTORICAL NOTES

Beef Stew has been a staple in British Army rations for centuries due to its nutritional value and reliability. It appears in Army Catering Manuals from the early 1900s and remains a firm favourite in messes, field kitchens and operational deployments.

DATE INTRODUCED:

Early 1900s

MANUAL REFERENCE:

A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION:

1980



BRITISH ARMY CATERING CORPS

RECIPE CARD 002



BEEF AND ONION PIE

★ WITH SUET CRUST ★

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (6 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef (diced)	15.0 kg	Beef (diced)	900 g
Onions (sliced)	6.00 kg	Onions (sliced)	3 large
Beef Dripping or Oil	500 g	Beef Dripping or Oil	2 tbsp
Plain Flour	1.00 kg	Plain Flour	3 tbsp
Beef Stock	12.0 litres	Beef Stock	600 ml
Worcestershire Sauce	250 ml	Worcestershire Sauce	1 tbsp
Salt	250 g	Salt	to taste
Black Pepper	50 g	Black Pepper	to taste
SUET PASTRY		SUET PASTRY	
Plain Flour	5.00 kg	Plain Flour	300 g
Beef Suet	2.50 kg	Beef Suet	150 g
Water (cold)	As required	Water (cold)	As required
Salt	50 g	Salt	½ tsp

METHOD (HOME VERSION)

- 1 Heat the dripping or oil in a large pan and brown the beef.
- 2 Add the onions and cook until softened and golden.
- 3 Stir in the flour and cook for 1 minute.
- 4 Gradually add the beef stock, stirring all the time.
- 5 Add Worcestershire sauce, salt and pepper.
- 6 Simmer gently for 1 hour until the beef is tender and the gravy is rich and thick.
- 7 Preheat the oven to 180°C (350°F) / Gas Mark 4.
- 8 Spoon the beef mixture into a pie dish.
- 9 For the suet pastry: rub the suet into the flour with a pinch of salt, add cold water and mix to a firm dough.
- 10 Roll out the pastry and place over the pie. Seal the edges and make a small hole in the centre.
- 11 Bake for 45–50 minutes until the pastry is golden. Serve hot with vegetables or potatoes.

Note: Allow to stand for 5 minutes before serving.



PREPARATION TIME
30 mins



COOKING TIME
1½ hrs



DIFFICULTY
MEDIUM

ACC TIP

"A good pie feeds the body and lifts the spirits – hearty, warming and made to last."

CHEF'S NOTES

- A filling and satisfying dish, perfect for cold weather.
- Suet pastry gives strength and a rich, savoury flavour.
- Can be made ahead – flavours improve when rested.
- Serve with boiled potatoes, peas and carrots.
- Leftovers reheat well and are ideal for next day.



FIELD KITCHEN NOTES

- Brown the meat in batches to save fuel.
- Use large onions for best flavour and economy.
- Keep the gravy thick – it holds better on the move.
- Pies can be baked in batch ovens or steam ovens.
- Rest before serving to allow filling to set.



HISTORICAL NOTES

Pies of all kinds were a regular feature in British Army rations from the Boer War through both World Wars. Beef and Onion Pie appears in Army Catering Manuals from the early 1900s and remains a firm favourite in messes, field kitchens and operational kitchens.

DATE INTRODUCED: Early 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS

RECIPE CARD 003



BEEF CASSEROLE

★ WITH ROOT VEGETABLES ★

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY
Beef (diced)	15.0 kg
Onions (chopped)	5.00 kg
Carrots (diced)	4.00 kg
Potatoes (diced)	6.00 kg
Swede (diced)	2.00 kg
Beef Dripping or Oil	500 g
Plain Flour	750 g
Beef Stock	14.0 litres
Tomato Purée	750 g
Worcestershire Sauce	250 ml
Salt	250 g
Black Pepper	50 g
Bay Leaves	10
Thyme (dried)	50 g

HOME KITCHEN (6 PORTIONS)

INGREDIENT	QUANTITY
Beef (diced)	900 g
Onion (chopped)	2 large
Carrots (diced)	2
Potatoes (diced)	4 medium
Swede (diced)	1 medium
Beef Dripping or Oil	2 tbsp
Plain Flour	3 tbsp
Beef Stock	750 ml
Tomato Purée	2 tbsp
Worcestershire Sauce	1 tbsp
Salt	to taste
Black Pepper	to taste
Bay Leaf	1
Thyme (dried)	½ tsp

METHOD (HOME VERSION)

- 1 Heat the dripping or oil in a large casserole dish.
- 2 Brown the beef in batches. Remove and set aside.
- 3 Add the onions and cook until softened.
- 4 Stir in the flour and cook for 1 minute.
- 5 Gradually add the stock, stirring all the time to prevent lumps.
- 6 Return the beef to the pan. Add the tomato purée, Worcestershire sauce, bay leaf and thyme. Season with salt and pepper.
- 7 Add the carrots, potatoes and swede.
- 8 Bring to the boil, then reduce the heat.
- 9 Cover and simmer gently for 1½ to 2 hours until the beef and vegetables are tender.
- 10 Check seasoning and adjust to taste.
- 11 Serve hot.

Note: Stir occasionally and ensure the casserole does not stick.



PREPARATION TIME
25 mins



COOKING TIME
1½–2 hrs



DIFFICULTY
EASY

ACC TIP

"Low and slow is the secret. It brings out the best in the beef and makes every spoonful worth it."

CHEF'S NOTES

- A wholesome and hearty dish full of flavour.
- Ideal for feeding large numbers in the field.
- Can be cooked a day ahead – it improves as it rests.
- Serve with mashed potatoes, rice or crusty bread.
- Leftovers reheat well and are perfect for rations.



FIELD KITCHEN NOTES

- Brown the meat in batches to save time and fuel.
- Cut vegetables to an even size for uniform cooking.
- Keep the lid on during simmering to save fuel.
- Stir regularly to prevent sticking.
- Use thick-bottomed vessels to avoid scorching.



HISTORICAL NOTES

Beef Casserole was a staple in British Army rations throughout both World Wars and beyond. Its ability to feed large numbers with simple ingredients made it a favourite in field kitchens, camps and garrisons across the world.

DATE INTRODUCED: Early 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS

RECIPE CARD 004



BEEF HOTPOT

★ WITH POTATOES & ONIONS ★

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (6 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef (diced)	18.0 kg	Beef (diced)	1.10 kg
Onions (sliced)	6.00 kg	Onions (sliced)	2 large
Potatoes (sliced)	12.0 kg	Potatoes (sliced)	1.2 kg (5-6)
Carrots (sliced)	3.00 kg	Carrots (sliced)	2
Beef Dripping or Oil	500 g	Beef Dripping or Oil	2 tbsp
Plain Flour	500 g	Plain Flour	2 tbsp
Beef Stock	16.0 litres	Beef Stock	800 ml
Worcestershire Sauce	250 ml	Worcestershire Sauce	1 tbsp
Tomato Purée	500 g	Tomato Purée	2 tbsp
Salt	250 g	Salt	to taste
Black Pepper	50 g	Black Pepper	to taste
Bay Leaves	10	Bay Leaf	1
Thyme (dried)	50 g	Thyme (dried)	½ tsp

Note: Potatoes and vegetables can be varied as available.

METHOD (HOME VERSION)

- 1 Heat the dripping or oil in a large, heavy pan.
- 2 Brown the beef in batches. Remove and set aside.
- 3 Add the onions and cook until soft and golden.
- 4 Stir in the flour and cook for 1 minute.
- 5 Gradually add the stock, stirring well to avoid lumps.
- 6 Return the beef to the pan. Add Worcestershire sauce, tomato purée, bay leaf and thyme. Season with salt and pepper.
- 7 Bring to the boil, then reduce the heat.
- 8 Layer the potatoes and carrots over the beef.
- 9 Cover with a lid and simmer gently for 1½ to 2 hours until the beef is tender and the potatoes cooked.
- 10 Check seasoning and remove the bay leaf.
- 11 Serve hot.

Note: Do not stir after adding potatoes to prevent breaking.



PREPARATION TIME
20 mins



COOKING TIME
1½–2 hrs



DIFFICULTY
EASY

ACC TIP

"A hotpot feeds many hungry mouths and keeps the body warm and ready for tomorrow."

CHEF'S NOTES

- A traditional, comforting dish — filling and economical.
- Ideal for cold conditions and hard physical work.
- Can be made in advance — flavour improves when rested.
- Use seasonal root vegetables when available.
- Serve with crusty bread or baked suet dumplings.



FIELD KITCHEN NOTES

- Cut all vegetables to a similar size for even cooking.
- Brown meat well to build flavour.
- Use bulk carrots and potatoes for economy.
- Keep the lid on to conserve fuel.
- Hotpot dishes travel well and reheat easily.



HISTORICAL NOTES

The hotpot has been a British favourite for centuries. Beef Hotpot appears in Army Catering Manuals from the early 1900s and has remained a dependable, hearty dish in field kitchens, camps and barracks across the British Army.

DATE INTRODUCED: Early 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS

RECIPE CARD 006



BEEF STEW

★ WITH DUMPLINGS ★

CATEGORY:

BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef (diced)	16.0 kg	Beef (diced)	1.00 kg
Onions (chopped)	6.00 kg	Onions (chopped)	2 large
Carrots (diced)	5.00 kg	Carrots (diced)	2
Potatoes (diced)	10.0 kg	Potatoes (diced)	4 medium
Swede (diced)	3.00 kg	Swede (diced)	1 medium
Beef Dripping or Oil	500 g	Beef Dripping or Oil	2 tbsp
Plain Flour	750 g	Plain Flour	3 tbsp
Beef Stock	16.0 litres	Beef Stock	1.2 litres
Tomato Purée	500 g	Tomato Purée	2 tbsp
Worcestershire Sauce	250 ml	Worcestershire Sauce	1 tbsp
Salt	250 g	Salt	to taste
Black Pepper	50 g	Black Pepper	to taste
Bay Leaves	10	Bay Leaf	1
Thyme (dried)	50 g	Thyme (dried)	½ tsp
Parsley (dried)	50 g	Parsley (dried)	1 tbsp
DUMPLINGS		DUMPLINGS	
Plain Flour	2.00 kg	Plain Flour	250 g
Suet (shredded)	500 g	Suet (shredded)	50 g
Water	As required	Water	As required
Salt	50 g	Salt	½ tsp

METHOD (HOME VERSION)

- 1 Heat the dripping or oil in a large pan.
- 2 Brown the beef in batches. Remove and set aside.
- 3 Add the onions and cook until softened.
- 4 Add the carrots and swede. Cook for 2 minutes.
- 5 Stir in the flour and cook for 1 minute.
- 6 Return the beef to the pan.
- 7 Add the stock, tomato purée, Worcestershire sauce, bay leaf and thyme. Season with salt and pepper.
- 8 Bring to the boil, then reduce the heat.
- 9 Cover and simmer gently for 1½ to 2 hours until the beef and vegetables are tender.
- 10 Prepare the dumplings: mix the flour, suet and a pinch of salt. Add water slowly to make a soft dough.
- 11 Roll into balls the size of a walnut.
- 12 Add the dumplings to the stew. Cover and cook for 20–25 minutes until the dumplings are cooked through.
- 13 Check seasoning and serve hot.

Note: Do not lift the lid while cooking the dumplings.



PREPARATION TIME

25 mins



COOKING TIME

1½–2 hrs



DIFFICULTY

EASY

ACC TIP

“A good stew gets better the longer it simmers.

Make it today, enjoy it tomorrow.”

CHEF'S NOTES

- A filling, nutritious stew that feeds large numbers.
- Ideal for cold days and hard physical work.
- Dumplings make the stew more filling and satisfying.
- Can be made a day ahead – flavour improves.
- Serve with crusty bread.



FIELD KITCHEN NOTES

- Brown meat in batches to save fuel.
- Cut vegetables to even sizes for uniform cooking.
- Stews improve with time – make ahead if possible.
- Keep the lid on while simmering.
- Dumplings cook best if the steady simmer is maintained.



HISTORICAL NOTES

Stews have been a staple in British Army rations for centuries. In both World Wars, beef stews were valued for their ability to sustain troops in all conditions and were a regular feature in field kitchens and garrisons worldwide.

DATE INTRODUCED:

Early 1900s

MANUAL REFERENCE:

A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION:

1980



BRITISH ARMY CATERING CORPS



RECIPE CARD 007

BEEF CURRY

★ WITH RICE ★

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY
Beef (diced)	18.0 kg
Onions (chopped)	6.00 kg
Cooking Oil or Dripping	750 ml
Plain Flour	750 g
Beef Stock	16.0 litres
Curry Powder	450 g
Ground Cumin	100 g
Ground Coriander	100 g
Turmeric	50 g
Garlic (chopped)	300 g
Ginger (chopped)	300 g
Tinned Tomatoes	12.0 kg
Potatoes (diced)	6.00 kg
Carrots (diced)	4.00 kg
Salt	to taste
Black Pepper	to taste
Bay Leaves	10
Water	As required
RICE	
Long Grain Rice	10.0 kg
Water	20.0 litres
Salt	100 g

HOME KITCHEN (6 PORTIONS)

INGREDIENT	QUANTITY
Beef (diced)	1.10 kg
Onions (chopped)	2 large
Cooking Oil or Dripping	2 tbsp
Plain Flour	3 tbsp
Beef Stock	1.2 litres
Curry Powder	3 tbsp
Ground Cumin	1 tsp
Ground Coriander	1 tsp
Turmeric	½ tsp
Garlic (chopped)	3 cloves
Ginger (chopped)	1 tbsp
Tinned Tomatoes	2 x 400 g
Potatoes (diced)	4 medium
Carrots (diced)	2
Salt	to taste
Black Pepper	to taste
Bay Leaf	1
Water	As required
RICE	
Long Grain Rice	450 g
Water	1.0 litre
Salt	1 tsp

METHOD (HOME VERSION)

- 1 Heat the oil or dripping in a large pan.
- 2 Brown the beef in batches. Remove and set aside.
- 3 Add the onions and cook until soft and golden.
- 4 Add the garlic and ginger and cook for 1 minute.
- 5 Stir in the flour and cook for 1 minute.
- 6 Add the curry powder, cumin, coriander and turmeric. Stir well.
- 7 Return the beef to the pan.
- 8 Add the tinned tomatoes, stock, bay leaf and seasoning.
- 9 Bring to the boil, then reduce the heat.
- 10 Add the potatoes and carrots.
- 11 Cover and simmer gently for 1½ to 2 hours until the beef is tender and the sauce is thick.
- 12 Adjust seasoning to taste.
- 13 Serve hot with cooked rice.

Note: Add a little water if the curry becomes too thick.



PREPARATION TIME

30 mins



COOKING TIME

1½–2 hrs



DIFFICULTY

MEDIUM

ACC TIP

"Good curry gets better the next day. Make it ahead and let the flavours develop."

CHEF'S NOTES

- A popular and filling dish that travels well.
- Adjust the curry strength to suit the palate.
- Serve with chutney or pickles if available.
- Leftovers reheat well and are ideal for next day.
- Can be frozen in portions for future meals.



FIELD KITCHEN NOTES

- Brown the meat in batches to save fuel.
- Use bulk vegetables – cut to even sizes.
- Stir regularly to prevent sticking and burning.
- Keep the lid on during simmering to retain heat.
- Use thick-bottomed vessels for best results.



HISTORICAL NOTES

Curry has been part of British Army rations since the 19th century, influenced by service in India and beyond. Beef Curry remains a firm favourite in field kitchens, messes and garrisons worldwide for its flavour, nutrition and ability to feed large numbers.

DATE INTRODUCED: Late 1800s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS



RECIPE CARD 008

COTTAGE PIE

★ WITH MASHED POTATO TOPPING ★

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef Mince	18.0 kg	Beef Mince	900 g
Onions (chopped)	6.00 kg	Onions (chopped)	2 large
Carrots (diced)	5.00 kg	Carrots (diced)	2 medium
Celery (diced)	2.00 kg	Celery (diced)	1 stick
Peas (frozen)	4.00 kg	Peas (frozen)	200 g
Beef Stock	16.0 litres	Beef Stock	750 ml
Worcestershire Sauce	250 ml	Worcestershire Sauce	1 tbsp
Tomato Purée	500 g	Tomato Purée	2 tbsp
Plain Flour	750 g	Plain Flour	3 tbsp
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Bay Leaves	10	Bay Leaf	1
Vegetable Oil or Dripping	1.00 litre	Vegetable Oil	2 tbsp
Potatoes (floury)	20.0 kg	Potatoes (floury)	1 kg
Milk	3.00 litres	Milk	150 ml
Butter or Margarine	2.00 kg	Butter or Margarine	50 g
Salt (potatoes)	to taste	Salt (potatoes)	to taste

HOME KITCHEN (6 PORTIONS)

METHOD (HOME VERSION)

- 1 Heat the oil in a large pan and cook the onions until soft.
- 2 Add the mince and cook until browned, breaking up any lumps.
- 3 Add the carrots and celery. Cook for 5 minutes.
- 4 Stir in the flour and cook for 1 minute.
- 5 Add the Worcestershire sauce, tomato purée and beef stock. Add bay leaves and season with salt and pepper.
- 6 Bring to the boil, then reduce the heat.
- 7 Simmer gently for 20–25 minutes until the mixture is thick.
- 8 Stir in the peas and cook for 2–3 minutes. Remove bay leaves.
- 9 Preheat the oven to 200°C (400°F).
- 10 Prepare the mashed potatoes (see Cottage Pie notes).
- 11 Spoon the mince mixture into a baking dish.
- 12 Spread the mashed potato on top, smoothing with a fork.
- 13 Bake for 20–25 minutes until golden and bubbling around the edges.
- 14 Serve hot.

Note: Let the pie rest for 5 minutes before serving.



PREPARATION TIME
30 mins



COOKING TIME
1½–2 hrs



DIFFICULTY
EASY

ACC TIP

*"A proper cottage pie
warms you from the inside
out—thick, hearty and
perfect after a long day."*

CHEF'S NOTES

- A classic British dish for all seasons.
- Ideal for feeding large numbers and families.
- Use quality minced beef for best flavour.
- Leftovers reheat well and freeze beautifully.



FIELD KITCHEN NOTES

- Brown the mince well for rich flavour.
- Cut vegetables evenly for consistent cooking.
- Keep the mixture moist but not watery.
- Mash potatoes should be smooth and fluffy.
- Let the pie rest before serving for best results.



HISTORICAL NOTES

Cottage pie was a staple in British Army kitchens throughout the 19th and 20th centuries.

It provided a hearty, nutritious meal that could be prepared in large quantities—ideal for troops on duty and on the move.

DATE INTRODUCED: Early 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS



RECIPE CARD 009

MINCED BEEF MEAT LOAF

★ A HEARTY SLICE OF COMFORT ★

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (6 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef Mince	18.0 kg	Beef Mince	900 g
Onions (chopped)	7.00 kg	Onions (chopped)	2 large
Breadcrumbs	2.00 kg	Breadcrumbs	120 g
Milk	4.00 litres	Milk	150 ml
Eggs (beaten)	40	Eggs (beaten)	2
Worcestershire Sauce	250 ml	Worcestershire Sauce	1 tbsp
Tomato Ketchup	1.00 kg	Tomato Ketchup	3 tbsp
Plain Flour	750 g	Plain Flour	2 tbsp
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Mixed Herbs (dried)	200 g	Mixed Herbs (dried)	1 tsp
Cooking Oil or Dripping	750 ml	Cooking Oil or Dripping	2 tbsp

Note: Quantities may vary depending on the size of loaf tins used.

METHOD (HOME VERSION)

- 1 Preheat oven to 180°C (350°F), Gas Mark 4.
- 2 Fry the onions in oil until soft and lightly golden. Allow to cool.
- 3 In a large bowl, soak the breadcrumbs in the milk for a few minutes.
- 4 Add the beef mince, cooled onions, eggs, Worcestershire sauce, ketchup, flour, salt, pepper and mixed herbs.
- 5 Mix everything together thoroughly with clean hands.
- 6 Shape the mixture into a loaf and place in a greased loaf tin or ovenproof dish.
- 7 Spread a little ketchup over the top for a glazed finish.
- 8 Bake in the oven for 1 hour 15 minutes.
- 9 Check after 1 hour – if browning too quickly, cover loosely with foil.
- 10 The meat loaf is cooked when firm to the touch and the juices run clear.
- 11 Allow to rest for 10 minutes before slicing.
- 12 Serve hot with gravy, mashed potatoes and vegetables.

Note: Can be served hot or cold.



PREPARATION TIME

20 mins



COOKING TIME

1¼ hrs



DIFFICULTY

EASY

ACC TIP

“Let it rest before slicing – it keeps its shape and tastes better.”

CHEF'S NOTES

- A classic dish that feeds large numbers well.
- Leftovers make excellent sandwiches.
- Add a little grated carrot for extra moisture.
- Can be served with brown or onion gravy.
- Freeze well in portions for future use.



FIELD KITCHEN NOTES

- Mix in large tubs for an even blend.
- Use lined tins or trays for easy removal.
- Bake on medium heat to ensure it cooks through.
- Keep cooked loaves warm in insulated containers.



HISTORICAL NOTES

Meat loaf has been a popular dish in British Army kitchens for over a century.

It is economical, easy to prepare in bulk, and provides valuable protein and energy for soldiers on the move and in garrison.

DATE INTRODUCED: Early 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS

RECIPE CARD 010



BEEF HOT POT

★ WARMING, HEARTY & BUILT TO SATISFY ★

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (6 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef (diced for stewing)	18.0 kg	Beef (diced for stewing)	900 g
Onions (sliced)	8.00 kg	Onions (sliced)	2 large
Carrots (sliced)	6.00 kg	Carrots (sliced)	2 large
Potatoes (sliced)	10.0 kg	Potatoes (sliced)	4 large
Swede (sliced)	3.00 kg	Swede (sliced)	1 medium
Leeks (sliced)	2.00 kg	Leeks (sliced)	1 large
Beef Stock	20.0 litres	Beef Stock	750 ml
Worcestershire Sauce	250 ml	Worcestershire Sauce	1 tbsp
Tomato Purée	500 g	Tomato Purée	2 tbsp
Plain Flour	500 g	Plain Flour	2 tbsp
Cooking Oil or Dripping	750 ml	Cooking Oil or Dripping	2 tbsp
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Bay Leaves	10	Bay Leaves	1
Thyme (dried)	100 g	Thyme (dried)	1 tsp

Note: Quantities may vary depending on the size of the pot or ovenproof dish used.

METHOD (HOME VERSION)

- 1 Heat the oil or dripping in a large heavy-based pot.
- 2 Add the beef and brown well in batches. Remove and set aside.
- 3 Add the onions and cook until softened and lightly golden.
- 4 Stir in the flour and cook for 1 minute.
- 5 Return the beef to the pot. Add the stock, Worcestershire sauce, tomato purée, bay leaves and thyme. Stir well.
- 6 Season with salt and pepper. Bring to the boil, then reduce heat, cover and simmer for 1 hour.
- 7 Add carrots and swede. Cover and cook for 30 minutes.
- 8 Add potatoes and leeks. Gently stir.
- 9 Cover and simmer for a further 45–60 minutes until the meat is tender and the vegetables are cooked through.
- 10 Check seasoning and adjust if needed.
- 11 Allow to stand for 10 minutes before serving.
- 12 Serve hot in deep bowls with crusty bread if available.

Note: Best made ahead – flavours improve on standing.



PREPARATION TIME

25 mins



COOKING TIME

2–2½ hrs



DIFFICULTY

EASY

ACC TIP

“Low and slow is the key – it makes the meat tender and the flavours rich.”

CHEF'S NOTES

- A traditional one-pot dish – perfect for cold days.
- Feeds large numbers and reheats exceptionally well.
- Use tougher cuts of beef – they become tender and full of flavour.
- Leftovers can be frozen in portions.
- Serve with vegetables or pickles if available.



FIELD KITCHEN NOTES

- Brown meat in batches to avoid steaming.
- Use bulk vegetables – cut evenly for consistent cooking.
- Keep the pot covered to save fuel.
- Stir occasionally to prevent sticking.
- Hot Pot travels well and holds heat in insulated containers.



HISTORICAL NOTES

Hot Pot has been a staple in British Army kitchens since the 19th century.

It was a hearty, filling meal cooked in large pots, designed to keep men warm, well fed and ready for the day ahead.

DATE INTRODUCED: Late 1800s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS

RECIPE CARD 011



SAVOURY MINCE

★ WITH FRIED BREAD CROUTONS ★

SIMPLE, SATISFYING & FULL OF FLAVOUR

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS



PREPARATION TIME

20 mins



COOKING TIME

30–35 mins



DIFFICULTY

EASY

ACC TIP

"The crispy bread croutons add texture and make this simple dish something special."

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Beef Mince	18.0 kg	Beef Mince	900 g
Onions (chopped)	8.00 kg	Onions (chopped)	2 large
Carrots (diced)	4.00 kg	Carrots (diced)	2 medium
Celery (diced)	2.00 kg	Celery (diced)	1 stick
Peas (optional)	2.50 kg	Peas (optional)	150 g
Plain Flour	750 g	Plain Flour	2 tbsp
Beef Stock	20.0 litres	Beef Stock	750 ml
Worcestershire Sauce	250 ml	Worcestershire Sauce	1 tbsp
Tomato Purée	750 g	Tomato Purée	2 tbsp
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Cooking Oil or Dripping	750 ml	Cooking Oil or Dripping	2 tbsp
FRIED BREAD CROUTONS		FRIED BREAD CROUTONS	
Bread (stale or firm)	8.00 kg	Bread (stale or firm)	6–8 slices
Cooking Oil or Dripping	2.00 litres	Cooking Oil or Dripping	4 tbsp
Salt	to taste	Salt	to taste

Note: Quantities may vary depending on the size of pan or pot used.

METHOD (HOME VERSION)

- 1 Heat the oil or dripping in a large pan.
- 2 Add the onions, carrots and celery. Cook until softened.
- 3 Add the beef mince. Brown well, breaking up any lumps.
- 4 Stir in the flour and cook for 1 minute.
- 5 Add the stock, tomato purée and Worcestershire sauce.
- 6 Season with salt and pepper.
- 7 Bring to the boil, then reduce heat and simmer uncovered for 20–25 minutes, stirring occasionally.
- 8 Add peas if using. Cook for a further 5 minutes.
- 9 While the mince is simmering, prepare the fried bread croutons.
- 10 Cut bread into small cubes.
- 11 Heat the oil or dripping in a frying pan. Fry the bread cubes until golden brown and crisp.
- 12 Drain on paper and season lightly with salt.
- 13 Spoon the savoury mince into bowls and top generously with fried bread croutons.

Note: Can be served with pickled beetroot or gherkins if available.

CHEF'S NOTES

- A popular, economical and filling dish.
- Great for feeding large numbers.
- Use stale bread for the best crunchy croutons.
- Leftovers reheat well and freeze well.
- Serve with pickled beetroot or gherkins if available.



FIELD KITCHEN NOTES

- Brown mince in batches to save fuel.
- Use tough bread for croutons – stays crisp longer.
- Keep the mince moist; add a little stock if needed.
- Croutons can be made ahead and stored in an airtight container.



HISTORICAL NOTES

Savoury mince with fried bread has been served in British Army kitchens for generations. It is cheap, hearty and easy to prepare in bulk, providing warmth and energy to soldiers in the field, at home and overseas.

DATE INTRODUCED: Early 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION: 1980



BRITISH ARMY CATERING CORPS



RECIPE CARD 012

SAVOURY MEAT BALLS

★ WITH RICE ★

HEARTY, FLAVOURSOME & SATISFYING

CATEGORY: BEEF DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
6 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY
Beef Mince	18.0 kg
Onions (chopped)	8.00 kg
Breadcrumbs	2.00 kg
Milk	3.00 litres
Eggs (beaten)	40
Plain Flour	750 g
Salt	to taste
Black Pepper	to taste
Mixed Herbs (dried)	200 g
Cooking Oil or Dripping	750 ml

SAUCE

Onions (chopped)	3.00 kg
Tomato Purée	1.50 kg
Beef Stock	20.0 litres
Worcestershire Sauce	250 ml
Bay Leaves	10
Mixed Herbs	100 g
Salt & Pepper	to taste

RICE

Long Grain Rice	8.00 kg
Salt	to taste

HOME KITCHEN (6 PORTIONS)

INGREDIENT	QUANTITY
Beef Mince	900 g
Onions (chopped)	2 large
Breadcrumbs	120 g
Milk	150 ml
Eggs (beaten)	2
Plain Flour	2 tbsp
Salt	to taste
Black Pepper	to taste
Mixed Herbs (dried)	1 tsp
Cooking Oil or Dripping	2 tbsp

SAUCE

Onions (chopped)	1 large
Tomato Purée	3 tbsp
Beef Stock	750 ml
Worcestershire Sauce	1 tbsp
Bay Leaves	1
Mixed Herbs	1 tsp
Salt & Pepper	to taste

RICE

Long Grain Rice	300 g
Salt	to taste

Note: Quantities may vary depending on the size of meat balls or pot used.

METHOD (HOME VERSION)

- 1 In a large bowl, mix the beef mince, onions, breadcrumbs, milk, eggs, flour, salt, pepper and mixed herbs.
- 2 Shape the mixture into meat balls (about the size of a walnut).
- 3 Heat the oil in a large pan. Brown the meat balls in batches. Remove and set aside.
- 4 In the same pan, add the chopped onions for the sauce. Cook until soft and golden.
- 5 Stir in the tomato purée and cook for 1 minute.
- 6 Add the stock, Worcestershire sauce, bay leaves and mixed herbs. Season with salt and pepper.
- 7 Return the meat balls to the pan. Bring to the boil, then reduce heat and simmer uncovered for 25–30 minutes until the meat balls are cooked through and the sauce thickens.
- 8 While the meat balls are cooking, rinse the rice.
- 9 Cook the rice in plenty of salted boiling water for 15–20 minutes until tender. Drain well.
- 10 Remove bay leaves from the sauce.
- 11 Serve the meat balls hot with the rice and extra sauce.

Note: Add a few mixed vegetables to the sauce for extra colour and nutrition if available.



PREPARATION TIME

25 mins



COOKING TIME

45–50 mins



DIFFICULTY

EASY

ACC TIP

"Brown the meat balls well for the best flavour and keep the sauce at a gentle simmer for tender, juicy results."

CHEF'S NOTES

- A popular and economical dish.
- Feeds large numbers well.
- Make meat balls uniform in size for even cooking.
- Leftovers reheat well and freeze well.
- Serve with pickled beetroot or gherkins if available.



FIELD KITCHEN NOTES

- Brown meat balls in batches to save fuel.
- Use large field pans or steam kettles.
- Rice can be cooked in the same kettle after the sauce is complete.
- Stir gently during cooking to prevent sticking.



HISTORICAL NOTES

Meat balls with rice have been a comforting staple in British Army kitchens for decades.

It is simple to make, travels well and provides a balanced meal for soldiers on the move and in garrison.

DATE INTRODUCED:

Early 1900s

MANUAL REFERENCE:

A.C. Manual 1945, Ch. 3 (Beef Dishes)

LAST REVISION:

1980



BRITISH ARMY CATERING CORPS



HEARTY FOOD ★ STRONG BODIES ★ READY FOR ANY MISSION

HEARTY FOOD. STRONG BODIES. READY FOR ANY MISSION.

These beef recipes are tried, tested and trusted in kitchens around the world. They are economical, easy to prepare in bulk and made to fuel soldiers in the field, in garrison and on operations. Good food lifts morale, builds strength and brings people together. Cook it well. Serve it proud.

★ TIPS FOR SUCCESS ★



PLAN AHEAD

Prepare ingredients in advance to save time in busy kitchens.



COOK IN BULK

These recipes are designed to feed large numbers efficiently.



SEASON WELL

Don't be shy with herbs, spices and seasoning – flavour matters.



USE QUALITY INGREDIENTS

Simple ingredients, when cooked well, make the best meals.



KEEP IT SAFE

Follow food safety guidelines and cook thoroughly.



LEFTOVERS COUNT

Many dishes taste even better the next day.

THE POWER OF BEEF



Beef is packed with protein, iron and essential nutrients that keep soldiers strong, alert and resilient.

From stew to steak, mince to meatballs – beef is versatile, filling and always satisfying.



★ CHEF TIPS FOR BEEF DISHES ★



BROWN FOR FLAVOUR

Always brown beef well to lock in juices and build a rich, deep flavour.



LOW AND SLOW WINS

Gentle, slow cooking makes beef tender and allows flavours to develop.



BALANCE THE LIQUID

Too much liquid weakens flavour. Use stock and sauces wisely.



TASTE AND ADJUST

Taste as you cook and adjust seasoning to get it just right.



COOL QUICKLY

Cool food quickly before storing to keep it safe and fresh.



SERVE WITH PRIDE

A simple side can turn a good meal into a memorable one.

★ COOK WITH PRIDE SERVE WITH PURPOSE ★

Every meal makes a difference



MASTER CHEF'S NOTE

Good cooking is about care, consistency and pride. Look after your people – they'll do anything for you. Keep it simple. Keep it hearty. Keep it real.



★ CREATED BY ★

Paul Baldry
MASTER CHEF

