

Irish Stew (for 4)

Ingredients:

½ kg of Diced Lamb
4 carrots (peeled and diced)
4 sticks of celery (chopped)
8 medium potatoes
4 diced potatoes (for thickening)
4 small onions (chopped)
6 peppercorns or a pinch of cracked pepper
1 bouquet of thyme, rosemary and bay leaf (wrapped with string)

Method:

Put meat in saucepan, cover with cold water (5 inches over meat) Add in peppercorns, pepper and bouquet of fresh herbs. Bring to boil. Simmer for 35 minutes. Skim off top. Add in all other ingredients. Cover and simmer for 25 minutes. Remove Bouquet of herbs. Gently stir and season to taste.