



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Irish Stew –**

**3 lbs. small Yukon gold potatoes, peeled  
2 medium onions (about 1 lb.), halved lengthwise and cut into thin half-moons  
2 ½ lbs. lamb shoulder, cut into 1-inch cubes (or beef stew)  
2 ½ tsp. coarse salt  
Freshly ground black pepper  
2 tsp. coarsely chopped fresh thyme  
3 cups of chicken or beef stock  
2 tbl. finely chopped, fresh parsley**

- 1. Preheat oven to 325°. Cut 1 pound of the potatoes into ¼ inch thick rounds; spread them out in a large, heavy bottomed pot or Dutch oven. Layer half the onions on top of the potatoes.**
- 2. Place lamb cubes on top of onions. Sprinkle with 1 ½ tsp. salt; season with pepper. Add the thyme. Place remaining onions on top of lamb. Add the stock and 1 cup of water.**
- 3. Place whole potatoes on top of onions. Sprinkle with remaining tsp. salt; season with pepper. Cover with a tight fitting lid; bring to a boil over medium-high heat. Transfer to oven; cook, without stirring, 2 hours. Sprinkle with parsley and serve.**

***Credit: Martha Stewart Living***