



Irish lamb stew

8 servings

Preparation time : 30 minutes

Cooking time : 8 ½ hours

Ingredients

- * 2 pounds boneless leg of lamb, trimmed and cut into 1-inch pieces
- * 1 ¾ pounds white potatoes, peeled and cut into cubes
- * 3 large leeks, white part only, halved, washed and thinly sliced
- * 3 large carrots, peeled and cut into 1-inch pieces
- * 3 stalks celery, thinly sliced
- * ¾ pint chicken stock
- * 2 teaspoons chopped fresh thyme
- * 1 teaspoon low salt
- * 1 teaspoon freshly ground pepper
- * Fresh parsley leaves, chopped

Preparation

- 1 - Combine lamb, potatoes, leeks, carrots, celery, stock, thyme, salt and pepper in a large pot; stir to combine. Put the lid on and cook on low until the lamb is fork tender, about 8 hours.
- 2 - When cooked stir in parsley and serve.