

Irish Lamb Stew

Jacob · 29/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

10

Description

This lamb stew recipe is hearty and delicious. It's best to refrigerate the stew overnight and reheat it the next day for eating. This stew ages well.

Ingredients

- 1 ½ pounds thickly sliced bacon
- diced - 6 pounds boneless lamb shoulder
- cut into 2 inch pieces - ½ cup all-purpose flour - ½ teaspoon salt - ½ teaspoon ground black pepper - 1 large onion
- chopped - 3 cloves garlic
- minced - ½ cup water - 4 cups beef stock - 2 teaspoons white sugar - 4 cups diced carrots - 3 potatoes
- peeled and cubed - 2 large onions
- cut into bite-size pieces - 1 cup white wine - 1 teaspoon dried thyme - 2 bay leaves

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place bacon in a large skillet and cook over medium-high heat
2. stirring occasionally
3. until evenly browned
4. about 10 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate to drain. Reserve bacon fat in the skillet. Dotdash Meredith Food Studios Place lamb
5. flour
6. salt
7. and pepper in a large mixing bowl; toss to coat evenly. Brown lamb in bacon fat in the skillet over medium-high heat. Transfer browned meat into a stockpot
8. leaving 1/4 cup of fat in the skillet. Dotdash Meredith Food Studios Cook onion and garlic in reserved fat in the skillet over medium heat until onion is golden. Deglaze the skillet with water
9. then pour onion mixture into the stockpot. Add bacon
10. beef stock
11. and sugar to the stockpot. Cover and simmer for 1 1/2 hours. Dotdash Meredith Food Studios Add carrots
12. potatoes
13. onions
14. wine
15. thyme
16. and bay leaves to the stockpot. Reduce heat and simmer
17. covered
18. until vegetables are tender
19. about 20 minutes. Dotdash Meredith Food Studios