

Grandpa Corcoran's Irish Stew

by Julia Mautino Messina

*There once was a man from Fermanagh
Who had to cook stew for his grann'a
He said with a grin
It's so fun to dig in
When the stew is made new in this mann'a*

What You'll Need:

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| 1 1/2 pounds lamb shoulder round bone | 3 cups chicken broth |
| 4 large potatoes | 1 cup flour seasoned with salt and pepper to taste |
| 1 large onion | 1 stick salted butter |
| 4 celery stalks | 1/2 pound bacon |
| 4 large carrots | 1/2 cup olive or vegetable oil |

What to Do:

1. Cut the lamb into cubes and lightly coat them in oil, then place them in the seasoned flour and coat them thoroughly.
2. In a frying pan, cook the bacon until crisp. Then remove the bacon to a paper towel-covered plate to absorb the grease.
3. Allow the bacon grease to cool in pan. Wash and finely chop the onion, the celery, and the carrots. Cut the potatoes into larger cubes.
4. Add 1 cup of water to the cooled bacon grease and reheat, adding the chopped vegetables to the liquid. Season with salt and pepper to taste.
5. In a separate pan, melt butter and brown the flour-coated lamb meat.
6. Crumble the bacon and add it and the lamb to the vegetables, then add 3 cups of chicken broth and let simmer for half an hour.

Serves 4

Illustrated by Bonnie Christensen

