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Arni Lemonato me Patates

Ingredients

3lb. lamb, portioned
4lb. potatoes, peeled and chopped
8-10 cloves garlic
1oz.mustard
juice of 2 lemons
5.5fl oz. olive oil
1 bottle beer (or stock)
salt
pepper
oregano

Preparation

- 1 Preheat the oven to 200°C
- 2 Season the potatoes and lamb with salt, pepper and oregano and place in a baking dish
- 3 Combine the mustard, a little water and olive oil and add the mixture over the potatoes and lamb
- 4 At the edge of the baking pan and pour the beer or stock and then shake gently so it is spread evenly
- 5 Cover the pan with foil and bake for 2 hours
- 6 Remove the foil, add lemon juice and cook for 10 more minutes.

Cooks Note
