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by ewfood

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