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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

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