

# Tim Farmer's Country Kitchen

## IRISH LAMB STEW

*2 pounds lamb  
1/4 cup flour  
Salt and pepper to taste  
4 strips of bacon cut up  
3/4 yellow sweet onion,  
chopped  
4 celery stalk leaves, chopped  
1 can carrots, drained  
4 garlic cloves, pressed  
3/4 cup white wine  
4 cups chicken stock  
Fresh thyme  
2 bay leaves  
3 potatoes, cooked and cubed  
2 tablespoons Ale-8-One*



Cook bacon until crispy in large pot over medium heat. Remove bacon. Add vegetables to bacon grease and cook until tender. Toss lamb in flour, salt and pepper and brown in bacon grease next to vegetables. Once browned, add wine and chicken stock and bring to a boil. Reduce heat and let simmer for 1 hour until thickened.

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